ANNUAL INDEX

Volume 74
1997

Subject

A

Acid Values, Determination by Novel pH-Metric Method
acid value method, 1339
pH-metric, 1339
quantitation, 1339
vegetable oils, 1339

Acidolysis of Vegetable Oils, by Mycelium-Bound Lipase
acidolysis, 1121
Aspergillus flavus, 1121
fatty acid incorporation, 1121
melting points, 1121
mycelium-bound lipase, 1121
triglyceride profiles, 1121

Adulteration of Oils, Stearyl Ester Analysis for Detection
analysis, 505
authentication, 505
steryl esters, 505
vegetable oils, 505

Albumin and Soybean β-Conglycinin, Analogous Salicylic Acid Affinity Regions in, 1193

Alcoholysis, Lipase Catalyzed in Supercritical CO_2
alcoholysis, 1483, 1491
enzyme, 1483, 1491
ethanol, 1491
extraction, 1483
fish oil, 1483
flow rate, 1483
lipase, 1483, 1491
lipids, 1491
phase behavior, 1491
supercritical carbon dioxide, 1483, 1491

Amaranth Seed Oil, Squalene Fractionation of
alkali-refining, 413
amaranth oil, 413
distillation, 413
fractionation, 413
short-path distillation, 413
squalene, 413
squalene content, 413
squalene recovery, 413

Amines, Fatty *N-p*-Toluene Sulfonyl Octadecenoates
allylic amination, 229
methyl 11-amino-(*N-p*-toluenesulfonyl)-9-*E*-octadecenoate, 229
methyl 8-amino-(*N-p*-toluenesulfonyl)-9-*E*-octadecenoate, 229
bis(*N-p*-toluenesulfonyl) sulfodiimide, 229
methyl oleate, 229

Amines, Synthesis from Vernolic Acid
aldoxime, 531
12-aminododecanoic acid, 531
11-aminoundecanoic acid, 531
Beckmann rearrangement, 531
cis-12,13-epoxy-*cis*-9-octadecenoic acid, 531
12,13-epoxystearic acid, 531
12-oxododecanoic acid, 531
12-oxododecanoic acid oxime, 531
vernolic acid, 531
Vernonia oil, 531

Anchovy Oil, Thermal Polymerization Kinetics of
anchovy oil, 1525
kinetics, 1525
linseed oil, 1525
thermal polymerization, 1525

Antifungal, A New Azole by Chemoenzymatic Approach
acylation, 1361
azole antifungal, 1361
biocatalysis, 1361
Candida rugosa, 1361
diastereoselective, 1361
lipase, 1361
Mucor miehei, 1361
vinyl esters, 1361

Antioxidant Activity, Green Teas in Lipid Systems
antioxidant mechanism, 1309
antioxidants, 1309
catechin, 1309
emulsion, 1309
green tea, 1309
hexanal, 1309
hydroperoxides, 1309
liposome, 1309
prooxidants, 1309
tea catechins, 1309

Antioxidant Efficacy, Application to Metal Chelators
antioxidants, 1031
chemiluminescence, 1031
diphenylhexatriene-propionic acid, 1031
fluorescence spectroscopy, 1031
free radicals, 1031
hydroperoxides, 1031
lipid peroxidation, 1031
liposomes, 1031
membrane fluidity, 1031
metal chelators, 1031

Antioxidant Efficacy, Methanolic Extracts of Peanut Hulls
antioxidant, 745
BHA, 745
peanut hulls, 745
peanut oil, 745
soybean oil, 745

Antioxidants, Activity in Liposomal Membranes of Fused Heterocyclic
antioxidant, 739
ascorbic acid, 739
soybean phosphatidylcholine liposome, 739
syngergistic effect, 739
α-tocopherol, 739
9*H*-xanthene-2,7-diol, 739

Copyright © 1997 by AOCS Press

Arachidonic Acid, Optimization of Production by Enzyme Isolates
arachidonic acid, 569
central composite rotatable design, 569
content, 569
Mortierella alpina, 569
optimization, 569
RSM, 569
soluble starch, 569
urea, 569
Wuji-H4 isolate, 569
yield, 569
Autoxidation, Synthetic Isomers of Eicosapentaenoic Triglycerides
autoxidation, 543
eicosapentaenoic acid, 543
hydroperoxide, 543
oxidative stability, 543
triacylglycerol, 543
triacylglycerol structure, 543

B

Berry Oils, Capillary Supercritical Fluid Chromatography Chemical Ionization Mass Spectrometry of Triglycerides in
atmospheric pressure chemical ionization, 1089
berry oils, 1089
capillary supercritical fluid chromatography, 1089
cloudberry, 1089
mass spectrometry, 1089
sea buckthorn, 1089
triacylglycerols, 1089
Biopackaging, Lipids in
biopackaging, 1183
edible film, 1183
lipid, 1183
water-vapor permeability, 1183
Bleaching Clay, an Infrared Spectroscopy Study of Lipid Adsorption from Hexane onto Acid-Activated Clay
hexane, 1265
oleic acid, 1265
phosphatidylcholine, 1265
triglyceride, 1265
Bleaching Clays, Surface and Pore Structure of Deoiled and Heat-Treated
acid-heat treatment, 963
pore structure, 963
spent bleaching clay, 963
surface, 963
Borage Oil, Enrichment of γ-Linolenic Acid *via* Lipase
acidolysis, 977
borage oil, 977
immobilization, 977
γ-linolenic acid, 977
selective esterification, 977
selective hydrolysis, 977
Borage Oil, α-Linolenic Acid from by Enzymes
borage oil, 1465
hydrolysis, 1465
lauryl alcohol, 1465
γ-linolenic acid, 1465
Pseudomonas sp. lipase, 1465
purification, 1465
Rhizopus delemar lipase, 1465
selective esterification, 1465

C

Camphene, Isomerization of α-Pinene to
camphene, 1145
isomerization, 1145
kinetics of isomerization of α-pinene, 1145
selective catalyst, 1145
Canola Extraction, Pilot Scale 2-Phase
canola meal, 201
canola oil, 201
canola seed, 201
extraction, 201
glucosinolates, 201
hydrodynamics, 201
Karr column, 201
Szego mill, 201
Canola Extraction, Solvent 2-Phase of
canola meal, 207
canola oil, 207
canola seed, 207
extraction, 207
glucosinolates, 207
oil equilibrium, 207
Carbon Dioxide Fixation and α-Linolenic Acid Production, by Green Algae
alga, 181
anti-tumor agent, 181
carbon dioxide, 181
Chlamydomonas reinhardtii, 181
α-linolenic acid, 181
unsaturated fatty acid, 181
Carum Seeds, Antioxidant Effects of, 185
Castor Oil, Dehydration Kinetics of
castor oil, 409
dehydrated castor oil, 409
kinetics, 409
Castor Oil, Effect of Agitation in Hydrogenation
agitation, 957
castor oil, 957
catalyst, 957
hydrogenation, 957
impellers, 957
hydroxyl value, 957
mass transfer coefficient, 957
pressure, 957
temperature, 957
Ceriolic Acid, Production from Trilinolein
bienzymatic, 641
bioreactor, 641
biphasic media, 641
chemoenzymatic synthesis, 641
(+)-coriolic acid, 641
hydroperoxide, 641
linoleic acid, 641
liquid–liquid extraction, 641
Pseudomonas sp. lipase, 641
soybean lipoxygenase-1, 641
trilinolein, 641
Cheese, DSC of Water Buffalo and Cow Milk Fat in Mozzarella
cheese, 1565
cow milk, 1565
DSC, 1565
melting profile, 1565
milk fat, 1565
mozzarella, 1565
water buffalo milk, 1565
Chiral Drug Intermediates, Biocatalytic Synthesis of
antihypertensive drug (ceronapril), 1345
antipsychotic agent [*R*-(+)-BMY 14802], 1345
biocatalysis, 1345
β-blocker with class III antiarrhythmic properties (D-sotalol), 1345
chiral drug intermediates, 1345
monobactam (tigemonam), 1345
oxidoreductases, 1345

Chocolate, Analysis of Sterol Degradation Products to Detect Vegetable Fats in
chocolate, 1273
cocoa butter, 1273
gas chromatography, 1273
mass spectroscopy, 1273
sterenes, 1273
sterols, 1273
vegetable fats, 1273
Cholesterol Oxides, Separation and Quantitation by HPLC
cholesterol, 943
cholesterol oxidation products, 943
evaporative light-scattering detection, 943
HPLC, 943
quantitation, 943
Cocoa Butter Substitutes, By Lipase Interesterification in Supercritical CO_2
cocoa butter equivalent, 1477
interesterification, 1477
lipase, 1477
palm oil, 1477
supercritical carbon dioxide, 1477
Coconut Oil, Extraction with Enzymes
coconut cream, 1115
coconut meat, 1115
fermentation, 1115
Lactobacillus plantarum 1041 IAM, 1115
oil yield, 1115
quality characteristics, 1115
Colorimeters, Visual and Automated International Study
automated colorimeter, 731
canola, 731
corn, 731
cottonsed, 731
Lovibond, 731
palm, 731
peanut, 731
soy, 731
sunflower oil, 731
tallow, 731
visual color, 731
Wesson method, 731
Compound Coatings, from Palm Kernel Oil and Cocoa Butter
compound coatings, 357
fat bloom, 357
hardness, 357
mixed lipids, 357
phase behavior, 357
Conifer Seed Oil, Distribution of Δ-Olefinic Acids
chiral column high-performance liquid chromatography, 515
conifer seeds, 515
Cupressaceae, 515
3,5-dinitrophenylurethane derivatives, 515
Grignard reagent, 515
Δ5-olefinic acids, 515
pancreatic lipase, 515
Pinaceae, 515
positional distribution, 515
Taxaceae, 515
Conifer Seeds, Positional Distribution of Δ5-Acids in
Δ5-acids, 165
conifer seed oils, 165
positional distribution, 165
triacylglycerols, 165
Conjugated Linoleic Acid, Oxidative Stability of
arachidonic acid, 1611
conjugated linoleic acids, 1611
docosahexaenoic acid, 1611
linoleic acid, 1611
linolenic acid, 1611
oxidation, 1611
prooxidant, 1611
Conjugated Linoleic Acids, Antioxidant Activity of
conjugated linoleic acids, 749
oxidation, 749
oxygen consumption, 749
prooxidant, 749
Corn Oils, Frying Quality and Oxidative Stability of High Oleic
corn oil, 1317
flavor, 1317
frying, 1317
high-oleic corn oil, 1317
odor, 1317
oxidation, 1317
polar compounds, 1317
sensory, 1317
stability, 1317
volatile compounds, 1317
Cyclopentenyl Fatty Acids, Identification by NMR
chaulmoogric acid, 727
Flacourtiaceae, 727
gorlic acid, 727
^{1}H and ^{13}C NMR, 727
HPLC, 727
hydnocarpic acid, 727
Hydnocarpus seed oil, 727
identification, 727
TLC/Ag^{+}, 727
2D NMR, 727

D

Degumming, Membrane of Crude Soybean and Rapeseed
degumming, 971
microfiltration, 971
nonporous membrane, 971
phospholipids, 971
phosphorus, 971
polyethylene membrane, 971
polymeric composite membrane, 971
rapeseed oil, 971
soybean oil, 971
Docosahexaenoic Acid, Production by Fermentation
DHA production, 1431
docosahexaenoic acid, 1431
docosapentaenoic acid and n-6 DPA, 1431
DPA, 1431
Schizochytrium, 1431
Docosahexaenoic Acid, Purification of by Lipase
docosahexaenoic acid, 97
fatty alcohol, 97
purification, 97
Rhizopus delemar lipase, 97
selective esterification, 97
tuna oil, 97
Ducklings, Feeding Studies with Different Proteins
carcass parameters, 999
cholesterol, 999
ducks, 999
ω-3 fatty acid, 999
protein source, 999
sensory evaluation, 999

E

Edible Oils, Characterization by Fourier Transform Infrared Spectroscopy
acyl groups, 1281
characterization, 1281
edible oils, 1281

fingerprint region, 1281
Fourier transform infrared spectroscopy, 1281
frequency, 1281
lard, 1281
monounsaturated, 1281
polyunsaturated, 1281
saturated, 1281
Edible Oils, Physical Properties of
edible oils, 1559
emulsions, 1559
physical properties, 1559
temperature, 1559
ultrasound, 1559
8,11,14,17 *cis* Eicosatetraenoic Acid, Production of, by Fungus
Δ5 desaturase, 455
eicosatetraenoic acid, 455
Mortierella alpina, 455
20:4ω3, 455
Emulsification, by Visual Microprocessing
emulsification, 317
emulsion, 317
instrumentation, 317
microchannel, 317
microprocessing, 317
visualization, 317
Emulsions, Influence of Concentration and Temperature on Flow Behavior Stabilized by Sucrose Palmitate
droplet diameter, 1203
emulsifier, 1203
emulsion, 1203
flow behavior, 1203
rheology, 1203
sucrose ester, 1203
Enzyme, Purification of Arylesterase
arylesterase, 1371
enzyme purification, 1371
His-tag, 1371
recombinant protein, 1371
Enzymes, from Cold Adapted Bacteria
activation energy, 441
cold-active amylase, 441
cold-active lipase, 441
cold-active protease, 441
crab intestine, 441
detergent additives, 441
extracellular cold-active enzymes, 441
Flavobacterium balustinum P104, 441
psychrotrophic bacterium, 441
salmon intestine, 441
Epoxidation of Alkyl Esters
catalysis, 397
epoxidation, 397
ethyl undecylenate, 397
heteropoly acids, 397
Ishii-Venturello chemistry, 397
kinetics, 397
methyl undecylenate, 397
peroxyacetic acid, 397
phase transfer catalysis, 397
undecylenic acid, 397
Epoxy Alcohol, α,β by Reaction of Hydroperoxide with Titanium Isopropoxide
epoxide, 1385
hydroperoxide, 1385
linoleic acid, 1385
lipoxygenase, 1385
titanium isopropoxide, 1385
Estolides, Biodegradation of from Monounsaturated Acids
biodegradation, 605
erucic acid, 605
estolides, 605
meadowfoam oil fatty acids, 605
oleic acid, 605
Estolides, Enzymatic Synthesis of in Bioreactor
bioreactor, 261
estolide, 261
immobilized lipase, 261
repeated batch reaction, 261
ricinoleic acid, 261
water content, 261
Estolides, Product in with Modified Clay Catalysts
cation-exchanged clays, 249
estolide, 249
meadowfoam oil fatty acids, 249
montmorillonite clays, 249
nitrogen sparging, 249
oleic acid, 249
oleic homopolymer, 249
surface-active agents, 249
Estolides, Synthesis from Oleic Acid by Sulfuric Acid Catalysis
estolide, 473
oleic acid, 473
oleic homopolymer, 473
oligomerization, 473
polyestolide, 473
sulfuric acid, 473

F

Fat Formulation, Optimization by Computer
blending, 1537
fat formulation, 1537
hydrogenated fats, 1537
neural networks, 1537
shortenings, 1537
Fat Separator, Design of Single Stage Mechanical
butter oil, 679
design, 679
DSC, 679
fat separation, 679
fractionation, 679
hard fractions, 679
laboratory scale, 679
lard, 679
melt profile, 679
tallow, 679
Fatty Acid Ester Production, by Transesterification from Vegetable Oils in Solvent Free System
lipozyme, 1137
solvent-free system, 1137
transesterification, 1137
vegetable oils, 1137
wax esters, 1137
Fatty Acid Esters, Properties of
fatty acid esters, 309
heat capacity, 309
heat of vaporization, 309
QSAR, 309
solubility parameter, 309
vapor pressure, 309
ω3 Fatty Acids, Enzymatic Esterification of Seal Blubber Oil with Glycerol
acylglycerol form, 1133
concentrate, 1133
enzymatic esterification, 1133

omega-3 fatty acids, 1133
seal blubber oil, 1133
Fatty Alcohols, Process for by Hydrogenation
copper chromite, 341
fatty alcohol, 341
fatty-fatty ester, 341
filtration, 341
hydrogenolysis, 341
methyl ester, 341
particle size distribution, 341
slurry hydrogenation, 341
wax ester, 341
Fish Fillets, Effect of Chlorine Dioxide on Lipid Oxidation
chlorine, 539
chlorine dioxide, 539
fatty acid composition, 539
omega-3 fatty acid, 539
oxidation, 539
polyunsaturated fatty acids, 539
red grouper, 539
salmon, 539
seafood, 539
thiobarbituric acid, 539
Fish Oil, Headspace Sampling of Volatile Oxidation Products
fish oil, 1607
headspace sampling, 1607
HS–GC, 1607
lipid oxidation, 1607
thermal degradation, 1607
volatiles, 1607
Fish Oil, Transesterification by Lipase to Prepare Fatty Acid Concentrates from
DHA, 1419
EPA, 1419
ethanolysis, 1419
n-3 fatty acids, 1419
fish oil, 1419
lipase, 1419
Pseudomonas fluorescens lipase (PFL), 1419
Pseudomonas species lipase (PSL), 1419
transesterification, 1419
Fish Oil Iodine Values, Collaborative Study
acetic acid, 1085
carbon tetrachloride, 1077, 1085
collaborative test, 1077, 1085
cyclohexane, 1077, 1085
fish oil, 1077, 1085
iodine value, 1077, 1085
Fish Protein Hydrogel, Synthesis and Properties
chemical modification, 1165
fish protein, 1165
hydrogel, 1165
water adsorption, 1165
Fried Foods, Consumption of Cholesterol Oxides in Fast Foods Fried in Beef Fat
beef dripping, 1069
cholesterol oxides, 1069
consumption, 1069
deep-frying, 1069
Fried Foods, Effect of Oil Composition on Flavor Stability
cottonseed oil, 347
flavor, 347
french-fried potatoes, 347
frying, 347
high-oleic sunflower oil, 347
polar compounds, 347
potato chips, 347
sensory, 347
stability, 347
volatile compounds, 347
Fried Foods, Supercritical Fluid Extraction of Lipids
chicken nuggets, 1517
deep-fat frying, 1517
fatty acids, 1517
Goldfisch, 1517
lipid extraction, 1517
potato fries, 1517
RSM, 1517
response surface methodology, 1517
SFE, 1517
supercritical fluid extraction, 1517
Frying Fats, Quality and Composition of Oxidized Lipids in New Zealand
animal fat, 1065
beef dripping, 1065
consumption, 1065
deep frying, 1065
lipid oxidation, 1065
plant oil, 1065
Frying Oil Deterioration, Spectrometric Analysis of
chemometrics, 1495
fluorescence, 1495
frying oil, 1495
FT–IR, 1495
NIR, 1495
Raman, 1495
VIS, 1495
Fuel Additives, Synthesis of
alkyloxy alkylamino propanols and dimers, 235
antioxidative properties, 235
cold-flow properties, 235
corrosion inhibition, 235
ethanol-diesel fuel-additive blends, 235
fuel additive, 235
glycidyl ethers, 235
polyfunctional compounds, 235
surface-active agents, 235
viscosity, 235
Fuel Additives, Synthesis of
alkyloxy alkylamino propanol derivatives, 241
acylation, 241
N-alkylation, 241
ethanol-diesel fuel-additive blends, 241
fuel additive, 241
ignition improvement 241
nitration, 241
polyfunctional compounds, 241
surface-active agent, 241
viscosity, 241
Furanoid Acids, Stability in Soybean Oil
β-carotene, 323
furanoid fatty acids, 323
hydrogenation, 323
light exposure, 323
α- and γ-tocopherol, 323
refining, 323
Furanoid Esters in Soybean Oil, Analysis of
analysis, 1099
effect of growth environment, 1099
effect of variety, 1099
furanoid fatty acids, 1099

G

Glycerolysis, of Fats and Methyl Esters
biodiesel, 419
diglycerides, 419

fatty acid methyl esters, 419
glycerol, 419
glycerolysis, 419
monoglycerides, 419
transesterification, 419
triglycerides, 419
Glycerolysis of Olive Oil, Use of Immobilized Lipase
bacterial lipases, 445
$CaCO_3$, 445
$CaSO_4.2H_2O$, 445
$Ca_2P_2O_7$, 445
Celite, 445
enzyme adsorption, 445
glycerolysis, 445
immobilized lipase, 445
monoacylglycerol, 445
reuse of immobilized enzyme, 445
Glycerolysis of Soybean Oil, in Supercritical CO_2
lipase, 103
monoglycerides, 103
supercritical carbon dioxide, 103
transesterification, 103
Gondoic Acid, Polymorphic Behavior of in Binary Mixtures of Oleic and Asclepic Acids
asclepic acid, 1153
differential scanning calorimetry, 1153
gondoic acid, 1153
oleic acid, 1153
phase behavior of binary mixtures, 1153
polymorphism in unsaturated fatty acids, 1153
X-ray diffraction, 1153

H

Hake Liver Oil, Seasonal Changes in Lipids and Fatty Acid Composition
docosahexaenoic acid, 1173
eicosapentaenoic acid, 1173
fatty acid composition, 1173
fish liver oil, 1173
hake liver oil, 1173
lipid class composition, 1173
Merluccius hubbsi, 1173
seasonal changes, 1173
Hazelnuts, Composition and Oxidation Stability of Oil
Corylus avellana L., 755
fatty acids, 755
hazelnut, 755
lipids, 755
oxidative stability, 755
sterols, 755
tocopherol, 755
Heated Fat-Based Oil Substitutes, Oleic and Linoleic Esterified Propoxylated Glycerol
fat substitute, 367
frying oils, 367
high-performance size-exclusion chromatography, 367
linoleic acid-esterified propoxylated glycerol, 367
lipid oxidation, 367
oleic acid-esterified propoxylated glycerol, 367
supercritical fluid chromatography, 367
triolein, 367
trilinolein, 367
Hydroformylation of Unsaturated Ester, Rhodium Catalyst for
bulky phosphite, 223
fatty acid esters, 223
hydroformylation, 223
methyl oleate, 223
rhodium, 223
Hydrogenation of Fatty Esters to Alcohols, Catalyst Properties
copper chromite, 333
fatty alcohol, 333
fatty-fatty ester, 333
hydrogenation, 333
methyl ester, 333
slurry hydrogenation, 333
wax ester, 333
Hydrogenation of Fats, Magnetic Field as Selectivity Parameter
fat hardening, 615
hydrogenation reaction rate, 615
linoleic selectivity ratio, 615
linolenic selectivity ratio, 615
magnetic field, 615
nickel catalyst G53, 615
nickel catalyst KE-NF 20, 615
palladium catalyst G109, 615
sesame oil, 615
soybean oil, 615
Hydroperoxides, Determination by FTIR Spectroscopy
fats and oils, 897
Fourier transform infrared spectroscopy, 897
FTIR, 897
lipid oxidation, 897
peroxide value, 897
PV, 897
triphenylphosphine, 897
triphenylphosphine oxide, 897
Hydroperoxides, Thermal Degradation Products from by Gas Chromatography
autoxidation, 387
capillary gas chromatography, 387
fatty acids, 387
hydroperoxides, 387
linoleate hydroperoxides, 387
methyl linoleate, 387
oxidation, 387
Hydroxy Acid Oils, Analysis by Gas and Supercritical Fluid Chromatography
derivatization, 277
Dimorphoteca pluvialis, 277
gas chromatography, 277
hydroxy fatty acid, 277
mass spectrometry, 277
method evaluation, 277
Ricinus communis, 277
supercritical fluid chromatography, 277
trimethyl silyl derivatives, 277
Hydroxy Acids, Pseudo Halogenation of
1,4-epoxy fatty esters, 713
methyl isoricinoleate, 713
methyl ricinoleate, 713
NNDBS, 713
12-Hydroxyoctadecanoic Acid, Bio Conversions to Amide by *Bacillus cereus*
12-hydroxyoctadecanamide, 601
12-hydroxyoctadecanoic acid, 601
Bacillus cereus, 601
biotransformation, 601

I

Inks, Statistical Evaluation of News Inks Vehicles and Formulations
biodegradation, 707
ink vehicle, 707
news ink, 707
statistical, 707
vehicle soybean ink, 707

Interesterification, Chemical and Enzymatic of Seed Oils
Candida cylindracea lipase, 91
chemical interesterification, 91
enzymatic interesterification, 91
positional distribution of fatty acids, 91
radioactive tracer technique, 91
Rhizomucor miehei lipase, 91
β-sitosterol, 91
steryl esters, 91
Interesterification, Effect on Physical Properties of High Stearic Soybean Oils
dropping point, 327
genetically modified soybean oil, 327
interesterification, 327
margarine oils, 327
palm oil, 327
solid fat index, 327
stearic acid, 327
triglycerides, 327

K

Karanja Seed Oil, Protease Inhibitors and *In Vitro* Digestibility of Residues
antinutrients, 1161
autoclaving, 1161
detoxification, 1161
fermentation, 1161
in-vitro digestibility, 1161
irradiation, 1161
Karanja oilseed residue, 1161
nutritive value, 1161
protease inhibitors, 1161
solvent treatment, 1161

L

Lactones, Synthesis from Meadowfoam Fatty Acids
δ-eicosanolactone, 153
γ-eicosanolactone, 153
lactone, 153
meadowfoam fatty acids, 153
perchloric acid, 153
regioselective lactonization, 153
sulfuric acid, 153
Lactones from Meadowfoam, *via* Lipase
5,6-13,14-diepoxydocosanoic acid, 719
dihydroxyeicosanoic acid, 719
5,13-docosadienoic acid, 719
δ-eicosanolactone, 719
5-eicosenoic acid, 719
epoxidation, 719
5,6-epoxyeicosanoic acid, 719
formic acid, 719
hydrogen peroxide, 719
6-hydroxy-δ-lactones, 719
lactonization, 719
lipase, 719
performic acid, 719
sulfuric acid, 719
Lecithin, Organogel Formation of 12-Hydroxy Stearic Acid
aggregate gel, 491
gel formation, 491
gelling agent, 491
gel structure, 491
12-hydroxystearic acid, 491
organogel, 491
IR, 491
lecithin, 491
NMR, 491
Lecithin, Supplementation in Goldfish Diets
Carassius auratus, 149
cod liver oil, 149
goldfish, 149
juvenile, 149
practical diets, 149
soybean–lecithin, 149
soybean oil, 149
Lecithin Liposome System, Antioxidant Activity of Grape Extracts
antioxidant activity, 1301
extraction, 1301
grapes, 1301
lecithin, 1301
liposome, 1301
oxidation, 1301
phenolics, 1301
Lesquerolic and Auricolic Acids, Crystallization of from Lesquerella
auricolic acid, 699
buffer, 699
crystallization, 699
hydroxy fatty acids, 699
lesquerella, 699
lesquerolic acid, 699
pH, 699
α-Linolenic Acid, Degradation of During Heating
degradation, 1615
deodorization, 1615
heating, 1615
kinetics, 1615
linolenic acid, 1615
modeling, 1615
Linoleic Acid, Oxidative Stability of Encapsulation Cyclodextrins
cyclodextrin, 1329
encapsulation, 1329
kinetics, 1329
linoleic acid, 1329
Linolenic Acid Oils, α- and γ-Linolenic by HPLC and Atmospheric Pressure Chemical Ionization Mass Spectrometry
atmospheric pressure chemical ionization mass spectrometry, 1291
blackcurrant, 1291
borage, 1291
cloudberry, 1291
evening primrose, 1291
α-linolenic acid, 1291
γ-linolenic acid, 1291
reversed-phase high-performance liquid chromatography, 1291
triacylglycerols, 1291
Lipase, Acylation of DL-Menthol with Vinyl Propionate with Immobilized Enzyme
acylating agent, 435
lipase, 435
(±)-menthol, 435
(±)-menthyl propionate, 435
Pseudomonas cepacia, 435
stereoselective transesterification, 435
vinyl propionate, 435
Lipase, Applications of
applications, 621
esterification, 621
esters, 621
hydrolysis, 621
lipases, 621
transesterification, 621
Lipase, Changes in Hydrolysis Specificities from *Rhizomucor miehei*
aggregation, 1395
fatty acid, 1395
immobilized lipase, 1395
interfacial activation, 1395

lipase, 1395
polyunsaturated fatty acid, 1395
specificity, 1395
Lipase, Effects of Acyl Binding Site Mutations on Fatty Acid Selectivity of *Rhizopus delemne*
fatty acid specificity, 1401
lipase, 1401
methyl ester hydrolysis, 1401
molecular modeling, 1401
mutagenesis, 1401
protein structure, 1401
triacylglycerol hydrolysis, 1401
Lipase, Immobilization of on Porous Polypropylene
Candida antarctica B 107
Humicola sp., 107
immobilization, 107
lipase, 107
Rhizomucor miehei, 107
Rhizopus niveus, 107
polypropylene, 107
Lipase, Porcine, Model Substrates for Thermoxidation
acylglycerol models, 1509
HPSEC, 1509
porcine pancreatic lipase, 1509
thermoxidation, 1509
triglycerides, 1509
Lipase, Synthesis of Structured Lipids from Peanut Oil by Immobilized Enzyme
immobilized lipase, 427
interesterification, 427
lipase stability, 427
medium-chain triglycerides, 427
peanut oil, 427
structured triglycerides, 427
Lipase Catalysis, Use with Supercritical Fluid Extraction to Convert Lipids to Methyl Esters
cholesteryl esters, 585
fatty acid methyl esters, 585
lipase, 585
phospholipids, 585
reaction, 585
supercritical fluid extraction, 585
Lipase Catalyzed Esterification, Role of Silica Gel
diolein, 77
glycerol, 77
n-hexane, 77
lipase-catalyzed esterification, 77
lipase specificity, 77
monoolein, 77
silica gel, 77
solvent-free systems, 77
triolein, 77
tailor-made synthesis, 77
Lipase, Transesterification of Triterpenes
adsorption, 255
citronellyl butyrate, 255
geranyl caproate, 255
immobilization, 255
lipase, 255
Pseudomonas sp., 255
reaction parameters, 255
transesterification, 255
Lipases, Characterization from Yeasts
lipases, 1391
positional specificity, 1391
yeasts, 1391
Lipases, Commercially Available, Comparative Study for Hydrolysis of Phosphatidylcholine
fungi, 1129
hydrolysis, 1129
lipase, 1129
phosphatidylcholine, 1129
positional specificity, 1129
reverse micelle, 1129
source organism, 1129
Lipases, Synthesis of Flavor Compound with
biosynthesis, 1471
Candida antarctica, 1471
direct esterification, 1471
n-hexane, 1471
(*Z*)-3-hexen-1-yl butyrate, 1471
lipases, 1471
Mucor miehei, 1471
solvent-free medium, 1471
Lipases, Synthesis of Tricaprin in Organic Solvent
esterification pattern, 1287
lipase, 1287
lipase specificity, 1287
Lipolytic Activity, in Free and Immobilized Cells of *Phoma glomerata*
fungal lipase, 451
immobilized cells, 451
lipase, 451
lipids, 451
lipolytic activity, 451
microbial enzyme, 451
Phoma, 451
triacylglycerol hydrolysis, 451
triolein degradation, 451
whole cells, 451
Lipoxygenase, Stability of Soybean Oil at High Temperatures
conjugated dienoic acids, 381
fatty acids, 381
oxidative stability, 381
polymerization, 381
soybean oils, 381
Long Chain Fatty Acids, Preparation of Highly Purified Concentrates of Eicosapentaenoic and Docosahexaenoic Acids
Candida antarctica, 1425
DHA, 1425
enrichment, 1425
EPA, 1425
esterification, 1425
fish oil, 1425
lipase, 1425
n-3 fatty acids, 1425
Pseudomonas sp., 1425

M

Meadowfoam Oil, Single Seed Determination by NIR
crop improvement, 273
Limnanthes, 273
meadowfoam, 273
near-infrared transmission spectroscopy, 273
oil content, 273
Medium-Chain Triglycerides, by Chemical and Lipase Catalysis
coconut oil, 593
coconut olein, 593
medium-chain fatty acid, 593
Mucor miehei, 593
Melon Seed Oil, Lipase in Corporation of Oleic Acid into
acyl donor, 177
essential fatty acid, 177
fatty acid profile, 177
lipase, 177
melon seed oil, 177

methyl oleate, 177
transesterification, 177
triacylglycerol, 177
Monoacylglycerols, α-Forms of
conformational disorder, 1569
DSC, 1569
α-form, 1569
isomerization, 1569
long spacing, 1569
phase transition, 1569
sub-α-form, 1569
water-swelling behavior, 1569
X-ray diffraction, 1569
Mung Bean Hulls, Antioxidant Activity of
antioxidant activity, 1059
BHA, 1059
free radical, 1059
mung bean hulls, 1059
natural antioxidant, 1059
reducing power, 1059
scavenging effect, 1059
soybean oil, 1059
synergistic effect, 1059
tocopherol, 1059
Mustard Seed Oil, Determination of Fatty Acid by NIR
Brassica carinata Braun, 1595
Ethiopian mustard, 1595
fatty acid composition, 1595
global calibrations, 1595
intact-seed samples, 1595
near-infrared reflectance spectroscopy, 1595
NIRS, 1595
spectral analysis, 1595

N

New Crops, Online Database for
composition, 723
database, 723
germplasm, 723
Internet, 723
oilseed, 723
triglyceride, 723
Nuclear Magnetic Resonance, Spectral Confirmation of Fatty Acid Methyl Ester Isomers
carbon-13, 1335
nuclear magnetic resonance (NMR), 1335
partially hydrogenated soybean oil, 1335
positional isomers, 1335
trans-monounsaturated fatty acid, 1335
Nut Pines, Δ5-Olefinic Acids from
nut pine seed oil, 613
Δ5-olefinic acids, 613
Pinus cembroides edulis, 613

O

Oat Groats and Hulls, Antioxidants from
antioxidants, 303
GC–MS identification, 303
oats, 303
peroxide values, 303
phenolics, 303
Octadecdienote, Synthesis of *cis*-9-*trans*-11 from Methyl Ricinoleate
castor oil, 1011
conjugated linoleic acid (CLA), 1011
ricinoleic acid, 1011
synthesis, 1011
Olefinic Δ5 Acids, What Defines Unusual, 619
Olive Oil, Evolution of Phenolic Compounds During Storage
antioxidants, 1259
caffeic acid, 1259
complex phenols, 1259
hydroxytyrosol, 1259
oleuropein, 1259
olive oil, 1259
olive ripeness, 1259
phenolic compounds, 1259
secoiridoid glucoside, 1259
tyrosol, 1259
Olive Oils, Characterization of Enzyme Processed
biotechnology, 1105
new processing, 1105
olive oil, 1105
organoleptic and chemical-physical characteristics, 1105
ortho-diphenols, 1105
other antioxidants, 1105
overall quality indices, 1105
pectolytic enzyme adjuvant, 1105
pigment content, 1105
resistance to autoxidation, 1105
Olive Oils, Stability of Related to Olive Conditions
chemometrics, 1017
HPLC, 1017
oil stability, 1017
olive conditions, 1017
OLS, 1017
orthodiphenols, 1017
PCA, 1017
PLS, 1017
polar compounds, 1017
virgin olive oils, 1017
Oxidation of Oil/Water Emulsions, Inhibition by β-carotene and Tocopherols
antioxidant, 1047
β-carotene, 1047
emulsion, 1047
prooxidant, 1047
tocopherols, 1047
Oxidative Stability, Rancimat Evaluation of Fish Oils
conductivity difference, 331
fish oil, 331
induction period, 331
oxidative stability, 331
rancidity, 331
Rancimat, 331

P

1 Palmitoyl, 2-Oleoyl-3-stearoylglycercol, Crystallization of
cocoa butter, 693
crystallization, 693
DSC, 693
kinetics, 693
polarized-light microscopy, 693
polymorphism, 693
POS, 693
solidification, 693
spherulite, 693
triacylglycerol, 693
Palm Oil, Alcoholysis by Lipase
alcoholysis, 113
mycelial lipase, 113
stability, 113
Palm Oil, Breeding and Biotechnology Improvement of
biotechnology, 1451
breeding, 1451

genetic engineering, 1451
oil palm, 1451
palm oil, 1451
Palm Oil, Effects of Repeated Heating on Thermal Behavior
CPO, 393
DSC, 393
fractionation, 393
repeated heating, 393
thermal behavior, 393
Palm Oil Iodine Value, Determination by DSC
DSC, 939
HPLC, 939
iodine value, 939
palm oil, 939
thermal behavior, 939
triglyceride, 939
Palm Olein, Clouding of by Triacylglycerols
clouding, 1553
nucleation, 1553
palm olein, 1553
triglycerides, 1553
Palm Stearin, Lipase Interesterification of
high-melting palm stearin, 589
low-melting palm stearin, 589
Mucor miehei lipase, 589
palm stearin, 589
Peanut, Fatty Acid Composition of Germplasm and Epoxy and Eicosenoic Acids
Arachis hypogaea, 1235
cis-11-eicosenoic acid, 1235
cis-9,10-epoxystearic acid, 1235
coronaric acid, 1235
epoxy fatty acids, 1235
fatty acid composition, 1235
peanut, 1235
vernolic acid, 1235
Peanuts, Moisure and Aflatoxin Analysis
aflatoxin, 285
Arachis hypogeae, 285
Aspergillus flavus, 285
groundnuts, 285
liquid chromatography, 285
moisture, 285
mycotoxin, 285
peanuts, 285
water slurry, 285
Petroselenic Acids, Determination Along with Oleic in Oils
high-resolution gas chromatography–mass spectrometry, 935
petroselinic acid determination, 935
petroselinic acid/oleic acid ratio, 935
Phenolic Compounds, Antioxidant Activity of
allyl group, 557
antioxidant, 557
electron spin resonance, 557
eugenol, 557
free radical, 557
honokiol, 557
lipid oxidation, 557
mangolol, 557
oxidation, 557
phenolic compound, 557
Phosphatidyl Glycerol, Synthesis from Soybean Lecithin
enzyme immobilization, 87
phosphatidylglycerol, 87
phospholipase D, 87
soybean lecithin, 87
Phospholipid Emulsions, Microfiltration and Stabilization by Microporous Glass Membrane
egg yolk phospholipid, 1255
emulsion, 1255
emulsion stability, 1255
microfiltration, 1255
microporous glass membrane, 1255
Phospholipids, Antioxidant Activity and Active Sites
amine, 1531
antioxidant, 1531
choline, 1531
ethanolamine, 1531
fish lipid, 1531
hydroxyamine, 1531
lipid oxidation, 1531
phosphatidylcholine, 1531
phosphatidylethanolamine, 1531
phospholipid, 1531
Phospholipids, Antioxidant Properties
activity index, 293
fatty acid profile, 293
induction time, 293
phospholipids, 293
Phospholipids, Determination in Sunflower Oil
high-performance liquid chromatography, 511
phospholipids, 511
solid-phase extraction, 511
sunflower oil, 511
water degumming, 511
Phospholipids, Distribution of Fatty Acids in Microwave Heated Soybean
cultivar, 915
fatty acids, 915
microwave roasting, 915
phosphatidylcholine, 915
phosphatidylethanolamine, 915
phosphatidylinositol, 915
phospholipids, 915
positional distribution, 915
soybeans, 915
Phospholipids, Enzymatic Hydrolysis of
arachidonic acid, 1415
DHA, 1415
docosahexaenoic acid, 1415
formula, 1415
hydrolysis, 1415
lipase, 1415
lipozyme, 1415
partial hydrolysis, 1415
phospholipid, 1415
water activity, 1415
Phospholipids, Microwave Roasting in Soybeans
fatty acid distributions, 117
microwave roasting, 117
moisture, 117
phosphatidylcholine, 117
phosphatidylethanolamine, 117
phospholipids, 117
soybeans, 117
Photosensitized Oxidation, Quenching and Kinetics of Ascorbyl Palmitate
ascorbyl palmitate, 1053
kinetics, 1053
linoleic acid, 1053
mechanism, 1053
photooxidation, 1053
singlet oxidation quenching, 1053
soybean oil, 1053
Phytosterol Oxides, in Potato Chips and Vegetable Oils
campesterol oxides, 647, 659
frying oils, 659
frying vegetable oils, 647
high-oleic sunflower oil, 647, 659

palm oil, 647
rapeseed oil/palm oil blend, 659
sitosterol oxides, 647, 659
stigmasterol oxides, 659
storage effect, 647
sunflower oil, 647, 659
vegetable oils, 659
Pinaceae Seed Oil, Bishomopinolenic Acid Content of
bishomopinolenic acid, 1583
conifers, 1583
4,4-dimethyloxazoline derivative, 1583
mass spectrometry, 1583
picolinyl ester, 1583
Pinaceae, 1583
seed oil, 1583
Platinum Catalysts, Hydrogenation of Linoleic Acid Alumina Supported
catalytic hydrogenation, 525
cis/trans isomerization, 525
double-bond migration, 525
iridium, 525
isomers of dienoic and monoenoic acids, 525
linoleic acid, 525
palladium, 525
platinum, 525
ruthenium, 525
selectivity for monoenoic acid, 525
Polyunsaturated Fatty Acids, Industrial High Performance Liquid Chromatography of
DHA, 1435
docosahexaenoic acid ester, 1435
n-6 docosapentaenoic acid ester, 1435
DPA, 1435
preparative high-performance liquid chromatography, 1435
single-cell oil, 1435
Printing Inks, from Rapeseed and Sunflower Oils
alkyd resin, 481
fatty acids, 481
offset ink, 481
oil length, 481
rapeseed oil, 481
sunflower oil, 481
Printing Inks, Varnish and Ink Formulations from Rapeseed and Sunflower Oils
drying properties, 1227
heatset formulation, 227
methyl ester, 1227
offset printing ink, 1227
quickset formulation, 1227
rapeseed oil-modified alkyd, 1227
sunflower oil-modified alkyd, 1227
varnish, 1227
Protease, Purification and Characterization of
cold-active protease, 1611
extracellular protease, 1611
metalloprotease, 1611
psychrotrophic bacteria, 1611
Serratia marcescens AP3801, 1611
Pulses, Tocopherol and Fatty Acid Content of Indian
bengal gram, 1603
black gram, 1603
fatty acids, 1603
green gram, 1603
horse gram, 1603
Indian pulses, 1603
legumes, 1603
tocopherols, 1603
tocotrienols, 1603

R

Randomization of Oil, Lipase Catalysis in Flowing Supercritical Carbon Dioxide
dropping point, 635
enzyme, 635
lipase, 635
palm olein, 635
randomization, 635
solid fat content, 635
supercritical carbon dioxide, 635
Reflectance Fourier Infrared Spectroscopy, Use for Triglyceride and Oleic Acid Adsorption on Magnesium Silicates
adsorption, 289
FTIR spectroscopy, 289
magnesium silicate, 289
oleic acid, 289
triacylglycerol, 289
Rice Hull Ash, Use as Support for Lipase
Candida cylindracea lipase, 173
enzyme immobilization, 173
enzyme in organic solvent, 173
kinetic properties, 173
rice hull ash, 173
thermal stability, 173

S

Sandalwood, Separation and Identification of Triximenynin from
gas chromatography, 1269
high-performance liquid chromatography, 1269
sandalwood (*Santalum spicatum*), 1269
thin-layer chromatography, 1269
triximenynin, 1269
ximenynic acid (santalbic acid), 1269
Sesame Oil, Antioxidants in Affected by Processing and Storage
antioxidants, 143
hexanal, 143
oxidative stability, 143
sesame oil, 143
sesamin, 143
sesamolin, 143
γ-tocopherol, 143
Sesame Oil, Effects of Processing on Stability
dehulling, 215
microwaving, 215
oxidative stability, 215
roasting, 215
sesame seed oil, 215
steaming, 215
Sesame Oil, Isothermal Crystallization of Tripalmitin in
Avrami equation, 69
crystallization, 69
polymorphism, 69
sesame oil, 69
tripalmitin, 69
Sesame Paste, Effects of Processing on Precursor Amino Acids
flavor, 667
free amino acids, 667
microwaving, 667
processing, 667
roasting, 667
sesame seeds, 667
steaming, 667
tehina, 667
volatiles, 667
Sesame Seeds, Hydrocarbons from Roasted and Irradiated
detection of post-irradiation, 469

Florisil column chromatography, 469
gas chromatography, 469
hydrocarbon(s), 469
irradiation, 469
sesame oil, 469
sesame seed, 469
Shark Lipids, Location of Double Bonds in by Nitric Oxide Chemical Ionization Mass Spectrometry
characteristic acylium ions, 923
chemical ionization with NO^+, 923
ether di-*O*-methylglycerols, 923
gas chromatography/mass spectrometry, 923
glycerol ethers, 923
hexadec-9-enylglycerol, 923
liver oil of shark *Centrophorus squamosus*, 923
location of double bond in monoalkenylglycerols, 923
octadec-9-enylglycerol, 923
selachyl alcohol, 923
Shark Liver Oils, Supercritical Fluid Analysis
diacylglycerol ether, 497
glycerol ethers, 497
iodine value, 497
marine oil, 497
shark liver oil, 497
squalene, 497
supercritical fluid chromatography, 497
thin-layer chromatography, 497
triacylglycerols, 497
unsaponifiable matter, 497
Silver Ion HPLC, Gradients for in *cis-trans* Bonds
acetonitrile, 1177
cis-isomers, 1177
evaporative light-scattering detector, 1177
fatty acid methyl esters, 1177
fatty alcohols, 1177
gradient elution, 1177
n-heptane, 1177
silver-ion HPLC, 1177
trans-isomers, 1177
triacylglycerols, 1177
Soy Hull Carbon as Adsorbents, Effect of Carbonization Time
adsorbents, 1549
carbon, 1549
FTIR spectroscopy, 1549
oil processing, 1549
soy hull, 1549
X-ray diffraction, 1549
Soy Hulls, Adsorbent Source in Processing
adsorbents, 685
carbon, 685
FT–IR, 685
oil processing, 685
SEM, 685
soy hull, 685
X-ray diffraction, 685
Soy Lecithin, Monoester Interchange by Microbial Lipase
interchange reaction, 761
interfacial tension, 761
Mucor miehei lipase, 761
soy lecithin, 761
Soy Phospholipids, Enzymatic Alcoholysis of
alcoholysis, 597
column chromatography, 597
long-chain alcohol esters, 597
lysophospholipid, 597
Mucor miehei lipase, 597
short- and long-chain alcohols, 597
soy phospholipid, 597
Soy Protein Isolates, Odor and Flavor Contribution of 2-Pentyl Pyridine
flavor analysis, 1575
olfactory analysis, 1575
2-pentyl pyridine, 1575
soybean protein isolate, 1575
Soy Proteins, Effects of Drying Methods on Functionality
disulfide cleavage, 195
freeze-drying, 195
soy proteins, 195
spray-drying, 195
Soy Proteins, Non Polar Lipids from
butyl esters, 461
dehydroabietic acid methyl ester, 461
dehydroabietinal, 461
gas chromatography, 461
hexane-defatted soybean flakes, 461
lipids, 461
mass spectroscopy, 461
phenols, 461
soy protein isolates, 461
2-butyl-2-octenal, 461
Soy Proteins, Use in Fish Diets
crayfish, 187
fish, 187
phosphatidylcholine, 187
salmon, 187
soy protein concentrates, 187
Soybean Oil, Drying Properties of Metathesized
coating, 703
drier, 703
drying, 703
heat polymerized oil, 703
ink, 703
linseed oil, 703
metathesis, 703
paint, 703
soybean oil, 703
viscosity, 703
Soybean Oil, Hydrolysis by Enzymes for Availability and Recovery
enzymatic hydrolysis, 1543
extraction, 1543
hexane extraction, 1543
oilseed pretreatment, 1543
soybean, 1543
soybean pretreatment, 1543
Soybean Oil, Kinetics of Transesterification
biodiesel, 1457
kinetics, 1457
methyl esters, 1457
mixing, 1457
renewable fuels, 1457
soybean oil, 1457
transesterification, 1457
triglycerides, 1457
Soybean Oil Oxidation, Inhibition by Extracts of Dry Beans
antioxidants, 1025
chelators, 1025
flavonoids, 1025
legumes, 1025
oxidation, 1025
pinto beans, 1025
polyphenols, 1025
vegetable oil, 1025
Soybean Oils, Oxidative Stability of High-Palmitate Low-Linolenate
hydrogenation, 299
oxidative stability, 299
peroxide values, 299
soybean oils, 299

trans fatty acids, 299
Soybean Quality, New Approach to Genetic Alteration
amino acids, 983
composition, 983
genetics, 983
Glycine soja, 983
protein quality, 983
storage protein, 983
wild soybean, 983
11S, 983
7S, 983
Soybeans, Genetic Regulation of Linolenic Acid in Wild Accessions
composition, 159
genetics, 159
Glycine max, 159
Glycine soja, 159
industrial use, 159
interspecific mating, 159
linolenic acid, 159
oil, 159
soybean, 159
wild soybean, 159
Soybeans, Phospholipid Fatty Acid Composition of
fatty acid sterospecific distribution, 1587
gas chromatography, 1587
genetic modification of soybeans, 1587
phosphatidylcholine, 1587
phosphatidylethanolamine, 1587
phosphatidylinositol, 1587
phospholipase A_2, 1587
phospholipid, 1587
thin-layer chromatography, 1587
Sterols by Gas Chromatography, Vegetable Oils and Milk Fat
adulteration, 131
capillary gas-chromatographic analysis, 131
methyl esters, 131
milk fat, 131
olive oil, 131
palm oil, 131
sterols, 131
sunflower oil, 131
unsaponifiable, 131
vegetable oil, 131
Structured Lipids, by Enzymatic Incorporation of Short Chain Acids into Triolein
acidolysis, 269
enzymatic syntheis, 269
lipase, 269
organic solvent, 269
reduced-calorie fat, 269
Rhizomucor miehei, 269
structured lipid, 269
triolein, 269
Structured Lipids, Enzymatic Synthesis of Low Calorie
interesterification, 1409
lipase, 1409
low-calorie lipids, 1409
Rhizomucor miehei, 1409
structured lipids, 1409
tricaprin, 1409
tricaprylin, 1409
tristearin, 1409
Structured Lipids, Synthesis by Lipases
fatty acid chainlength, 579
hydrolysis, 579
immobilized lipase, 579
interesterification, 579
silver nitrate thin-layer chromatography, 579
sn-2 position fatty acid, 579
structured lipids, 579
Structured Triacylglycerols, from Papaya Latex Catalysis
hydrogenated soy oil, 1447
low-calorie fats, 1447
short-chain triglycerides, 1447
triacylglycerols, 1447
tributyrin, 1447
Sunflower and Soybean Oils, Triacylglycerol Composition and Structure of Genetically Modified
fatty acid composition, 989
genetic modification, 989
sunflower oil, 989
soybean oil, 989
triacylglyceride composition, 989
triacylglyceride stereospecificity, 989
Sunflower Oil, Stereospecific Analysis of Triacylglycerols of Normal and High Oleic
normal and high-oleic sunflower oils, 927
sterospecific analysis, 927
triacylglycerols, 927
Sunflower Seed Oil, Kinetic Study of Autoxidation
autoxidation, 1323
kinetics, 1323
mechanism, 1323
peroxide value, 1323
reaction rate, 1323
sunflowerseed oil, 1323
weight change, 1323

T

Tallow and Grease, Low Temperature Properties of Alkyl Esters of
alkyl esters, 951
cloud point (CP), 951
cold filter plugging point (CFPP), 951
crystallization onset temperatures, 951
kinematic viscosity, 951
low-temperature flow test (LTFT), 951
pour point (PP), 951
Tempeh, Antioxidant from Fermented Soybeans
antioxidants, 477
soybeans (fermented), 477
5-(δ-tocopheroxy)-δ-tocopherol, 477
Tocopherols in Vegetable Oils, Correlation with Fatty Acid Composition
biosynthesis, 375
fatty acid, 375
multivariate statistics, 375
principal-component analysis, 375
tocopherol, 375
vegetable oils, 375
γ-Tocopherol, Antioxidant Activity of in Triglycerides
antioxidant, 549
natural triacylglycerols, 549
γ-tocopherol, 549
Total Fat in Food, Gravimetric Determination of
diet composition, 137
fat, 137
food composition, 137
total lipid extraction, 137
trans Acids in Fats and Oils, Upgrading of FTIR Method
fats and oils, 907
Fourier transform infrared spectroscopy, 907
FTIR spectroscopy, 907
lipid analysis, 907
oil analysis, 907
trans analysis, 907
triglycerides, 907

trans Fatty Acid Isomers, Spectral Conformation of
4,4-dimethyloxazoline (DMOX), 125
direct deposition, 125
fatty acid methyl esters (FAME), 125
gas chromatography, 125
infrared spectroscopy, 125
mass spectrometry, 125
monounsaturated fatty acids, 125
positional isomers, 125
trans double bonds, 125
Triacylglycerols, Oxidation of Synthetic
docosahexaenoic acid, 1041
eicosapentaenoic acid, 1041
fish oil, 1041
marine oil, 1041
oxidation, 1041
triacylglycerol, 1041
Triglycerides, Short Chain, Boiling Point and Vapor Pressure by Thermogravimetric Analysis
boiling point, 947
DSC (differential scanning calorimetry), 947
TGA (thermogravimetric analysis), 947
tricaproin, 947
tricaprylin, 947
triglyceride, 947
vapor pressure, 947
vaporization enthalpy, 947
Trilaurin, Effect of Partial Glycerides on Crystallization
crystallization, 169
glyceride, 169
habit, 169
microscopy, 169
modification, 169
triglyceride, 169
trilaurin, 169
Tuna Oil, Preparation of Docosahexaenoic Acid by Enzyme
docosahexaenoic acid, 1441
hydrolysis, 1441
lipase, 1441
Pseudomonas sp., 1441
Rhizopus delemar, 1441
selective esterification, 1441
tuna oil, 1441

V

Vernonia anthelmintica Seed Oil, Synthesis of Glycol Ethers
boron trifluoride, 609
etherate, 609
ethylene glycols (mono-, di-, tri-, and tetra-), 609
methyl esters, 609
seed oil, 609
synthesis, 609
trivernolein, 609
Vernonia anthelmintica, 609
Viscosities, Fatty Acids, Triglycerides and Binary Mixtures
fatty acid mixtures, 1223
fatty acids, 1223
kinematic viscosity, 1223
triglyceride mixtures, 1223
triglycerides, 1223
viscosity, 1223

W

Wild Soybeans, Relationship Between Seed Mass and Linoleic Acid in Crosses with Cultivated
breeding, 563
fatty acid, 563
genetics, 563
Glycine max, 563
Glycine soja, 563
oil, 563
Wool Wax, Continuous Countercurrent Dual Solvent Extraction for Removal of Pesticides
continuous countercurrent solvent extraction, 1247
N,N-dimethylformamide, 1247
hexane, 1247
organochlorides, 1247
organophosphates, 1247
pesticides, 1247
pharmaceutical lanolin, 1247
pyrethroids, 1247
wool wax, 1247
Wool Wax, Removal of Pesticides from by Solvent Extraction
Diazinon, 1241
dieldrin, 1241
N,N-dimethylformamide, 1241
lanolin, 1241
pesticide, 1241
solvent extraction, 1241
wool wax, 1241

X

X-Ray Diffraction, Thermal and Structural Properties of Binary Triglyceride Mixtures Examined by Synchrotron Radiation
binary mixture, 1213
differential scanning calorimetry, 1213
phase behavior, 1213
polymorphism, 1213
synchrotron radiation X-ray diffraction, 1213
triacylglycerol, 1213

Surfactants and Detergents

A

N-Acylsarcosinates, surface properties, 43
Alkylbenzenesulfonate
  effect of structure upon performance, 837
  long-chain, in microemulsion systems, 861
Alkyldimethylamine oxides, kinetics of formation from alkyldimethylamines, 65
Analysis
  of alcohol ethoxylates in environmental samples, 765
  of detergent formulations, ICP–AES, 787
Antioxidants
  mechanism of oxidation of BHT (3,5-di-*tert*-butyl-4-hydroxytoluene), 781

B

BHT, mechanism of oxidation, 781
Biosurfactants, utilization of molasses in synthesis, 887
Browning of triethanolamine, 891

C

Cetylpyridinium bromide, effect of hydrocarbons on micellar growth, 797
Critical micelle concentration, see Surface chemistry

D

Diacyl diethylene triamine, synthesis, 61
Dioxolane surfactants
  (2-*n*-alkyl-1,3-dioxan-5-yl) sulfates, 33

E

Emulsions
  octyldimethyl-*para*-aminobenzoate, stearyl 10-ethoxylate, olive oil and water, 809
  rheology and stability of phospholipid-stabilized systems, 869
Enzymes
  lipase as catalyst in glucoside ester synthesis, 39
  lipase as catalyst in *N*-lauroyl-β-alanine synthesis, 875
  lipase as catalyst in the synthesis of amino acid-based surfactants, 879
Ester hydrolysis
  catalyzed by glycyrrhizinates, 49
Ethoxylation
  direct ethoxylation of fatty acid methyl esters, 817

F

Fatty acid methyl ester ethoxylates
  by direct esterification over Al-Mg oxide catalyst, 817
  effect of ethoxylate structure on surfactant properties, 823, 847
  compared to polyoxyethylene dodecyl ether, 829

G

Glycerol esters by chemo-enzymatic synthesis, 879
Glycyrrhizinates, catalysis of ester hydrolysis, 49

I

Imidazolines, synthesis of amide derivatives, 61

L

Liposomes
  a model for stratum corneum lipid composition, 1
  permeability change caused by surfactants, 1
  phosphatidylcholine bilayers, 9

M

Maillard reaction of triethanolamine, 891
Microemulsions
  as reaction medium for glucoside ester synthesis catalyzed by lipase, 39
  cleaning properties of single-phase hydrocarbon-based systems, 861

P

Performance
  of alkylbenzenesulfonate as affected by structure, 837
Perfume compounds, sustained release, 55
Personal-care products
  alcohol ethoxycarboxylates, 25
Polyoxyalkyl block copolymers as sustained release carriers for perfume compounds, 55

S

Skin
  interaction with surfactants, 1
Surface chemistry
  effect of hydrocarbons on micellar growth, 797
  of *N*-acylsarcosinates, 43
  of fatty methyl ester ethoxylates, 823, 829
  of metal stearates, 793
  of zirconyl soaps, 775
Surfactants
  N-acylsarcosinates, 43
  alcohol ethoxylates, 765
  alkylbenzenesulfonate, 837, 861
  alkyl dimethyl amine oxides, 65
  (2-*n*-alkyl-1,3-dioxan-5-yl) sulfates, 33
  amide imidazolines, 61
  cetyl pyridinium bromide, 797
  1,2-diacyl diethylenetriamine, 61
  1,3-diacyl diethylenetriamine, 61
  diethylene glycol monohexyl ether, 861
  fatty acid methyl ester ethoxylates, 19, 817, 823, 829, 847
  glucoside ester synthesis with lipase, 39
  glycerol esters, 879
  glycyrrhizinates, 49
  N-lauroyl-β-alanine, 875
  polyoxyalkyl block copolymers, 55
  polyoxyethylene dodecyl ether, 829
  stearyl 10-ethoxylate, 809
  zirconyl soaps, 775

T

Thermodynamic parameters
  of *N*-acylsarcosinates, 43
  of metal stearates, 793
  of zirconyl soaps, 775

Z

Zirconyl soaps, thermodynamic parameters, 775

Copyright © 1997 by AOCS Press

Author

A

Abbott, T.P., B.S. Phillips, R.O. Butterfield, T.A. Isbell, and R. Kleiman. On-line Chemical Database for New Crop Seeds, 723
See Isbell, T.A.
Abdul Karim, M.I.B. See Che Man, Y.B.
Abe, M. See Suzuki, K.
Abou-Gharbia, H.A., F. Shahidi, A.A.Y. Shehata, and M.M. Youssef. Effects of Processing on Oxidative Stability of Sesame Oil Extracted from Intact and Dehulled Seeds, 215
See Shahidi, F.
Adhikari, C., A. Proctor, and G.D. Blyholder. An Infrared Spectroscopy Study of Lipid Adsorption from Hexane onto an Acid-Activated Bleaching Clay, 1265
Aeschbach, R. See Frankel, E.N.
Agrawal, Y.C. See Shankar, D.
Ahmad, M. See Basri, M.
Ahmad, M.S., Jr. See Naqvi, F.
Aikens, P.A. See Yang, J.
Aishima, T. See Shahidi, F.
Aitzetmüller, K. Antioxidative Effects of *Carum* Seeds, 185
See Gopala Krishna, A.G.
Akimoto, M., H. Yamada, K. Ohtaguchi, and K. Koide. Photoautotrophic Cultivation of the Green Alga *Chlamydomonas reinhardtii* as a Method for Carbon Dioxide Fixation and α-Linolenic Acid Production, 181
Akimoto, K. See Kawashima, H.
Akoh, C.C., and L.N. Yee. Enzymatic Synthesis of Position-Specific Low-Calorie Structured Lipids, 1409
See Fomuso, L.B.
See Lee, K.-T.
See Moussata, C.O.
See Wu, W.-H.
See Yee, L.N.
Alonso, L., J. Fontecha, L. Lozada, and M. Juárez. Determination of Mixtures in Vegetable Oils and Milk Fat by Analysis of Sterol Fraction by Gas Chromatography, 131
Amarowicz, R. See Shahidi, F.
Amemiya, Y. See Minato, A.
Ampon, K. See Basri, M.
Andersson, R. See Kamal-Eldin, A.
Andrews, D.R. See Morgan, B.
Anis, M. See Mehrotra, K.N.
Appelqvist, L.-Å. See Dutta, P.C.
Ariff, A. See Long, K.
Arora, A., and G.M. Strasburg. Development and Validation of Fluorescence Spectroscopic Assays to Evaluate Antioxidant Efficacy. Application to Metal Chelators, 1031
Arroyo, R., F.J. Sánchez-Muniz, C. Cuesta, J.V. Sinisterra, and J.M. Sánchez-Montero. Thermoxidation of Substrate Models and Their Behavior During Hydrolysis by Porcine Pancreatic Lipase, 1509
Artz, W.E., S.L. Hansen, and M.R. Myers. Heated Fat-Based Oil Substitutes, Oleic and Linoleic Acid-Esterified Propoxylated Glycerol, 367
Asbi, A. See Haryati, T.
Attia, Y.A. See El-Deek, A.A.
Ayorinde, F.O., E.Y. Nana, P.D. Nicely, A.S. Woods, E.O. Price, and C.P. Nwaonicha. Syntheses of 12-Aminododecanoic and 11-Aminoundecanoic Acids from Vernolic Acid, 531

B

Bagby, M.O. See Erhan, S.Z.
See Herron, B.F.
See Huang, J.-K.
Banerjee, A. See Patel, R.N.
Barakat, M.O. See El-Deek, A.A.
Barfoed, M. See Skagerlind, P.
Barlow, S.M., A.P. Bimbo, E.L. Miller, S. Thorisson, and D.E. Walters. Collaborative Test of Determination of Iodine Value in Fish Oils. 1. Reaction Time and Carbon Tetrachloride or Cyclohexane as Solvents, 1077
A.P. Bimbo, E.L. Miller, S. Thorisson, and D.E. Walters. Collaborative Test of Determination of Iodine Value in Fish Oils. 2. Carbon Tetrachloride or Cyclohexane/Acetic Acid as Solvents, 1085
Barrera-Arellano, D. See Block, J.M.
Basri, M., A.C. Heng, C.N.A. Razak, W.M.Z. Wan Yunus, M. Ahmad, R.N.A. Rahman, K. Ampon, and A.B. Salleh. Alcoholysis of Palm Oil Mid-Fraction by Lipase from *Rhizopus rhizopodiformis*, 113
Baucells, J. See de la Maza, A.
Bayrak, Y. See Topallar, H.
Benjelloun-Mlayah, B. See Sabin, P.
Berdeaux, O., W.W. Christie, F.D. Gunstone, and J.L. Sébédio. Large-Scale Synthesis of Methyl *cis*-9,*trans*-11-Octadecadienoate from Methyl Ricinoleate, 1011
Berezin, O.Y., Y.I. Tur'yan, L. Kogan, I. Kuselman, and A. Shenhar. Practical Limitations in Determining Vegetable Oil Acid Values by a Novel pH-Metric Method, 1339
Berjano, M. See Partal, P.
Berner, D.L. See Wan, P.J.
Bhattacharyya, D.K. See Ghosh, M.
See Ghosh, S.
Bimbo, A.P. See Barlow, S.M.
Blaise, P., M. Farines, and J. Soulier. Identification of Cyclopentenyl Fatty Acids by ^{1}H and ^{13}C Nuclear Magnetic Resonance, 727
V. Tropini, M. Farines, and R.L. Wolff. Positional Distribution of Δ5-Acids in Triacylglycerols from Conifer Seeds As Determined by Partial Chemical Cleavage, 165
Block, J.M., D. Barrera-Arellano, M.F. Figueiredo, and F.A.C. Gomide. Blending Process Optimization into Special Fat Formulation by Neural Networks, 1537
Blyholder, G.D. See Adhikari, C.
Boatright, W.L., and A.D. Crum. Odor and Flavor Contribution of 2-Pentyl Pyridine to Soy Protein Isolates, 1575
and A.D. Crum. Nonpolar-Volatile Lipids from Soy Protein Isolates and Hexane-Defatted Flakes, 461
Boddy, M. See Liu, Y.D.
Borch-Jensen, C., B. Jensen, K. Mathiasen, and J. Mollerup. Analysis of Seed Oil from *Ricinus communis* and *Dimorphoteca pluvialis* by Gas and Supercritical Fluid Chromatography, 277
M.P. Magnussen, and J. Mollerup. Capillary Supercritical Fluid Chromatographic Analysis of Shark Liver Oils, 497
Bordier, C.G. See Sellier, N.M.
Bornscheuer, U.T. See Soumanou, M.M.
Bosley, J.A., and A.D. Peilow. Immobilization of Lipases on Porous Polypropylene: Reduction in Esterification Efficiency at Low Loading, 107
Bourg-Garros, S., N. Razafindramboa, and A.A. Pavia. Synthesis of (*Z*)-3-Hexen-1-yl Butyrate in Hexane and Solvent-Free Medium Using *Mucor miehei* and *Candida antarctica* Lipases, 1471
Boyd, L.C. See Nwosu, C.V.
Breivik, H., G.G. Haraldsson, and B. Kristinsson. Preparation of Highly Purified Concentrates of Eicosapentaenoic Acid and Docosahexaenoic Acid, 1425
See Haraldsson, G.G.
Brereton, P. See Crews, C.
Brevedan, M.I.V. See Carelli, A.A.
Brown, P.B., K.A. Wilson, Y. Hodgin, and J.D. Stanley. Use of Soy Protein Concentrates and Lecithin Products in Diets Fed to Coho and Atlantic Salmon, 187
Brown, R. See Lochmann, R.
Buana, L. See Haryati, T.

Copyright © 1997 by AOCS Press

Bucke, C. See Long, K.
Burczyk, B., and A. Sokołowski. Cleavable Surfactants Derived from Poly(ethylene glycol) Monomethyl Ether, 895
See Piasecki, A.
Burton, J.W. See Kwanyuen, P.
See Pantalone, V.R.
Butterfield, R.O. See Abbott, T.P.
Byrdwell, W.C. See Herron, B.F.

C

Cabello, M. See Pollero, R.
Cabo, N. See Guillén, M.D.
Caldwell, J.D. See Yates, R.A.
Callegarin, F., J.-A.Q. Gallo, F. Debeaufort, and A. Voilley. Lipids and Biopackaging, 1183
Calvet-Sarrett, R. See Crews, C.
Cameotra, S.S. See Makkar, R.S.
Carelli, A.A., M.I.V. Brevedan, and G.H. Crapiste. Quantitative Determination of Phospholipids in Sunflower Oil, 511
Castillo, E., V. Dossat, A. Marty, J.S. Condoret, and D. Combes. The Role of Silica Gel in Lipase-Catalyzed Esterification Reactions of High-Polar Substrates, 77
Chan, P.T. See Chen, Z.Y.
Chang, C.C. See Chen, H.C.
Chang, Q.-L. See Kosugi, Y.
Chang, R.-C. See Lee, Y.-L
See Liu, K.-J.
Che Man, Y.B., M.I.B. Abdul Karim, and C.T. Teng. Extraction of Coconut Oil with *Lactobacillus plantarum* 1041 IAM, 1115
See Haryati, T.
Cheah, S.C. See Jalani, B.S.
Chen, C.X. See Chen, H.C.
Chen, H.C., C.C. Chang, and C.X. Chen. Optimization of Arachidonic Acid Production by *Mortierella alpina* Wuji-H4 Isolate, 569
Chen, Z.Y., P.T. Chan, K.Y. Kwan, and A. Zhang. Reassessment of the Antioxidant Activity of Conjugated Linoleic Acids, 749
See Zhang, A.
Cheng, H.-M. See Liu, K.-J.
Chinnan, M.S. See Devineni, N.
Choi, C.R., and K.T. Hwang. Detection of Hydrocarbons in Irradiated and Roasted Sesame Seeds, 469
Christie, W.W. See Berdeaux, O.
See Wolff, R. L.
Cinquanta, L., M. Esti, and E. La Notte. Evolution of Phenolic Compounds in Virgin Olive Oil During Storage, 1259
Coakley, D. See Wolff, R. L.
Coderch, L. See de la Maza, A.
Cole, R.J. See Dorner, J.W.
Combes, D. See Castillo, E.
Condoret, J.S. See Castillo, E.
Cossignani, L. See Damiani, P.
Costa, A. See Toschi, T.G.
Coupland, J.N., and D.J. McClements. Physical Properties of Liquid Edible Oils, 1559
Cox, M.F., and U. Weerasooriya. Methyl Ester Ethoxylates, 847
Crapiste, G.H. See Carelli, A.A.
Crews, C., R. Calvet-Sarrett, and P. Brereton. The Analysis of Sterol Degradation Products to Detect Vegetable Fats in Chocolate, 1273
Crum, A.D. See Boatright, W.L.
Cuesta, C. See Arroyo, R.

D

Damiani, P., L. Cossignani, M.S. Simonetti, F. Santinelli, and M. Monotti. Stereospecific Analysis of Triacylglycerols from Vegetable Oils by Two Procedures—II: Normal and High-Oleic Sunflower Oils, 927
See Santinelli, F.
Damodaran, S. See Hwang, D.-C.
Dareville, E. See Wolff, R.L.
Darus, A. See Jalani, B.S.
David, S.L. See Kumar, S.
Debeaufort, F. See Callegarin, F.
de Caro, P.S., Z. Mouloungui, and A. Gaset. Synthesis of Alkyloxy (di)Alkylamino Propanols, Hydroxy Alkyloxy (di)Alkylamino Propanols, and the Dimer Compounds for Use as Fuel Additives, 235
Z. Mouloungui, and A. Gaset. Synthesis of Derivatives of Alkylamino Alkyloxy Propanol Structures by *N*-Alkylation, Acylation, and Nitration. Application as Fuel Additives, 241
De Haro, A. See Velasco, L.
de la Maza, A., L. Coderch, O. Lopez, J. Baucells, and J.L. Parra. Permeability Changes Caused by Surfactants in Liposomes That Model the Stratum Corneum Lipid Composition, 1
and J.L. Parra. Changes in Phospholipid Bilayers Caused by Sodium Dodecyl Sulfate/Nonionic Surfactant Mixtures, 9
Delmas, M. See Sabin, P.
De Mattia, G. See Ranalli, A.
Devineni, N., P. Mallikarjunan, M.S. Chinnan, and R.D. Phillips. Supercritical Fluid Extraction of Lipids from Deep-Fried Food Products, 1517
Dibildox-Alvarado, E., and J.F. Toro-Vazquez. Isothermal Crystallization of Tripalmitin in Sesame Oil, 69
Dikshit, M. See Rattansi, R.
Diosady, L.L. See Thobani, M.
Dodds, D.R. See Morgan, B.
Dodo, H. See Hammond, E.G.
Dooyema, C.C. See Evans, K.A.
Dorner, J.W., and R.J. Cole. A Method for Determining Kernel Moisture Content and Aflatoxin Concentrations in Peanuts, 285
Dossat, V. See Castillo, E.
Drava, G. See Evangelisti, F.
Drozd, J.C. See Isbell, T.A.
Du, P.-C. See Duh, P.-D.
Dubey, S.T. See Evans, K.A.
Duh, P.-D., and G.-C. Yen. Antioxidant Efficacy of Methanolic Extracts of Peanut Hulls in Soybean and Peanut Oils, 745
W.J. Yen, P.-C. Du, and G.-C. Yen. Antioxidant Activity of Mung Bean Hulls, 1059
Dunn, R.O. See Foglia, T.A.
Durante, D.R. See Schmidt, W.W.
Dutta, P.C. Studies on Phytosterol Oxides. II: Content in Some Vegetable Oils and in French Fries Prepared in These Oils, 659
and L.-Å. Appelqvist. Studies on Phytosterol Oxides. I: Effect of Storage on the Content in Potato Chips Prepared in Different Vegetable Oils, 647
See Savage, G.P.
Duvick, D. See Hammond, E.G.
Dzidic, I. See Evans, K.A.

E

Egge, H. See Hoppe, M.B.
El-Deek, A.A., M.O. Barakat, Y.A. Attia, and A.S. El-Sebeay. Effect of Feeding Muscovy Ducklings Different Protein Sources: Performance, ω-3 Fatty Acid Contents, and Acceptability of Their Tissues, 999
Elfman-Börjesson, I., S. van den Hark, and M. Härröd. Gradients of *n*-Heptane and Acetonitrile in Silver-Ion High-Performance Liquid Chromatography Analyses of *cis* and *trans* Bonds in Lipids, 1177
El-Sebeay, A.S. See El-Deek, A.A.
El-Sukkary, M.M.A. See Gad, E.A.M.
Endo, T. See Ogata, M.
Endo, Y., S. Hoshizaki, and K. Fujimoto. Autoxidation of Synthetic Isomers of Triacylglycerol Containing Eicosapentaenoic Acid, 543
S. Hoshizaki, and K. Fujimoto. Oxidation of Synthetic Triacylglycerols Containing Eicosapentaenoic and Docosahexaenoic Acids: Effect of Oxidation System and Triacylglycerol Structure, 1041

Engelsen, S.B. Explorative Spectrometric Evaluations of Frying Oil Deterioration, 1495
Erhan, S.M., and T.A. Isbell. Estolide Production with Modified Clay Catalysts and Process Conditions, 249
and R. Kleiman. Biodegradation of Estolides from Monounsaturated Fatty Acids, 605
Erhan, S.Z., M.O. Bagby, and T.C. Nelsen. Drying Properties of Metathesized Soybean Oil, 703
M.O. Bagby, and T.C. Nelsen. Statistical Evaluation of Biodegradation of News Ink Vehicles and Ink Formulations, 707
Esteves, W. See Ferrari, R.Ap.
Esti, M. See Cinquanta, L.
Evangelisti, F., P. Zunin, E. Tiscornia, R. Petacchi, G. Drava, and S. Lanteri. Stability to Oxidation of Virgin Olive Oils as Related to Olive Conditions: Study of Polar Compounds by Chemometric Methods, 1017
Evans, K.A., S.T. Dubey, L. Kravetz, S.W. Evetts, I. Dzidic, and C.C. Dooyema. Quantitation of Alcohol Ethoxylate Surfactants in Environmental Samples by Electrospray Mass Spectrometry, 765
Evetts, S.W. See Evans, K.A.

F

Farines, M. See Blaise, P.
Fehr, W. See Shen, N.
See Wu, X.
Fehr, W.R. See Wang, T.
Fernández-Martínez, J.M. See Velasco, L.
Ferrari, R.Ap., W. Esteves, and K.D. Mukherjee. Alteration of Steryl Ester Content and Positional Distribution of Fatty Acids in Triacylglycerols by Chemical and Enzymatic Interesterification of Plant Oils, 93
Figueiredo, M.F. See Block, J.M.
Findik, S., and G. Gündüz. Isomerization of α-Pinene to Camphene, 1145
Fingerhut, D.D. See Mossoba, M.M.
Foglia, T.A., L.A. Nelson, R.O. Dunn, and W.N. Marmer. Low-Temperature Properties of Alkyl Esters of Tallow and Grease, 951
and P. Villeneuve. *Carica papaya* Latex-Catalyzed Synthesis of Structured Triacylglycerols, 1447
See Piazza, G.J.
Fomuso, L.B., and C.C. Akoh. Enzymatic Modification of Triolein: Incorporation of Caproic and Butyric Acids to Produce Reduced-Calorie Structured Lipids, 269
Fontecha, J. See Alonso, L.
Fox, J.E.D. See Liu, Y.D.
Frankel, E.N., S.-W. Huang, and R. Aeschbach. Antioxidant Activity of Green Teas in Different Lipid Systems, 1309
See Yi, O.-S.
Friberg, S.E. See Yang, J.
Frykman, H.B., and T.A. Isbell. Enrichment of Lesquerolic and Auricolic Acids from Hydrolyzed *Lesquerella fendleri* and *L. gordonii* Oil by Crystallization, 699
and T.A. Isbell. Synthesis of 6-Hydroxy δ-Lactones and 5,6-Dihydroxy Eicosanoic/Docosanoic Acids from Meadowfoam Fatty Acids *via* a Lipase-Mediated Self-Epoxidation, 719
See Isbell, T.A.
Fujimoto, K. See Endo, Y.
Fujita, H. See Shimada, Y.
Fukuda, H. See Hara, F.

G

Gad, E.A.M., M.M.A. El-Sukkary, and D.A. Ismail. Surface and Thermodynamic Parameters of Sodium *N*-Acyl Sarcosinate Surfactant Solutions, 43
Gallegos, C. See Partal, P.
Gallo, J.-A.Q. See Callegarin, F.
Gandhi, N.N. Applications of Lipase, 621
Ganthavorn, C., and J.S. Hughes. Inhibition of Soybean Oil Oxidation by Extracts of Dry Beans (*Phaseolus vulgaris*), 1025
Gargouri, M., and M.D. Legoy. Chemoenzymatic Production of (+)-Coriolic Acid from Trilinolein: Coupled Synthesis and Extraction, 641
Gaset, A. See de Caro, P.S.
Gaspar, M. See Pollero, R.
Gee, J.C., and R.C. Williamson. Kinetics of Hydrogen Peroxide Oxidation of Alkyl Dimethyl Amines, 65
Gemba, M. See Shimada, Y.
Ghazali, H.M. See Haryati, T.
See Long, K.
Ghosh, M., and D.K. Bhattacharyya. Enzymatic Alcoholysis Reaction of Soy Phospholipids, 597
and D.K. Bhattacharyya. Soy Lecithin–Monoester Interchange Reaction by Microbial Lipase, 761
Ghosh, S., and D.K. Bhattacharyya. Medium-Chain Fatty Acid-Rich Glycerides by Chemical and Lipase-Catalyzed Polyester–Monoester Interchange Reaction, 593
and D.K. Bhattacharyya. Utilization of High-Melting Palm Stearin in Lipase-Catalyzed Interesterification with Liquid Oils, 589
Gill, I. See Valivety, R.
Gillespie, J. See Sun, H.
Gingell, R. See Schmidt, W.W.
Glynn, M. See Warner, K.
Gnanasambandam, R., and A. Proctor. Soy Hull as an Adsorbent Source in Processing Soy Oil, 685
See Proctor, A.
Goldberg, N. See Onwulata, C.I.
Goma-Doncescu, N., and M.D. Legoy. An Original Transesterification Route for Fatty Acid Ester Production from Vegetable Oils in a Solvent-Free System, 1137
Gomide, F.A.C. See Block, J.M.
Goodrum, J.W. Rapid Measurements of Boiling Point and Vapor Pressure of Short-Chain Triglycerides by Thermogravimetric Analysis, 947
Gopala Krishna, A.G., J.V. Prabhakar, and K. Aitzetmüller. Tocopherol and Fatty Acid Composition of Some Indian Pulses, 1603
Gordon, M.H., and L.A.D. Miller. Development of Steryl Ester Analysis for the Detection of Admixtures of Vegetable Oils, 505
Govers, H.A.J. See Krop, H.B.
Green, D.P. See Klier, J.
Grosch, W. See Guth, H.
Grove, T.M. See Phillips, K.M.
Grün, I. See Phillips, K.M.
Gudmundsson, G.G. See Haraldsson, G.G.
Guerrero, A. See Partal, P.
Guillén, M.D., and N. Cabo. Characterization of Edible Oils and Lard by Fourier Transform Infrared Spectroscopy. Relationships Between Composition and Frequency of Concrete Bands in the Fingerprint Region, 1281
Gündüz, G. See Findik, S.
Guner, F.S. Anchovy Oil Thermal Polymerization Kinetics, 1525
Castor Oil Dehydration Kinetics, 409
Gunnlaugsdottir, H., A.Å. Karlsson, and B. Sivik. Lipase-Catalyzed Alcoholysis with Supercritical Carbon Dioxide Extraction 2: Phase Behavior, 1491
and B. Sivik. Lipase-Catalyzed Alcoholysis with Supercritical Carbon Dioxide Extraction 1: Influence of Flow Rate, 1483
Gunstone, F.D. See Berdeaux, O.
Guth, H., and W. Grosch. Stability of Furanoid Fatty Acids in Soybean Oil, 323
Guy, J.D. See Wan, P.J.

H

Haas, M.J. See Klein, R.R.
Haga, M. See Izumi, T.
Haila, K. See Heinonen, M.
Hama, I., T. Okamoto, E. Hidai, and K. Yamada. Direct Ethoxylation of Fatty Methyl Ester over Al-Mg Composite Oxide Catalyst, 19

M. Sakaki, and H. Sasamoto. Effects of Ethoxylate Structure on Surfactant Properties of Ethoxylated Fatty Methyl Esters, 823
M. Sakaki, and H. Sasamoto. Nonionic Surfactant Properties of Methoxypolyoxyethylene Dodecanoate Compared with Polyoxyethylene Dodecylether, 829
H. Sasamoto, and T. Okamoto. Influence of Catalyst Structure on Direct Ethoxylation of Fatty Methyl Esters over Al–Mg Composite Oxide Catalyst, 817
Hammond, E.G., D. Duvick, T. Wang, H. Dodo, and R.N. Pittman. Survey of the Fatty Acid Composition of Peanut (*Arachis hypogaea*) Germplasm and Characterization of Their Epoxy and Eicosenoic Acids, 1235
See Wang, T.
See Wu, X.
Hansen, S.L. See Artz, W.E.
Hanson, R.L. See Patel, R.N.
Hara, F., T. Nakashima, and H. Fukuda. Comparative Study of Commercially Available Lipases in Hydrolysis Reaction of Phosphatidylcholine, 1129
Haraldsson, G.G., B. Kristinsson, R. Sigurdardottir, G.G. Gudmundsson, and H. Breivik. The Preparation of Concentrates of Eicosapentaenoic Acid and Docosahexaenoic Acid by Lipase-Catalyzed Transesterification of Fish Oil with Ethanol, 1419
See Breivik, H.
Harbell, J.W. See Schmidt, W.W.
Harris, R.F. See Phillips, K.M.
Härröd, M. See Elfman-Börjesson, I.
Hartel, R.W. See Williams, S.D.
Haryati, T., Y.B. Che Man, A. Asbi, H.M. Ghazali, and L. Buana. Determination of Iodine Value of Palm Oil by Differential Scanning Calorimetry, 939
Y.B. Che Man, and P.Z. Swe. Effect of Repeated Heating on Thermal Behavior of Crude Palm Oil, 393
Hasan, Q. See Morita, Y.
Hazebroek, J. See Reske, J.
He, Y., and F. Shahidi. Enzymatic Esterification of ω-3 Fatty Acid Concentrates from Seal Blubber Oil with Glycerol, 1133
Heinonen, M., K. Haila, A.-M. Lampi, and V. Piironen. Inhibition of Oxidation in 10% Oil-in-Water Emulsions by β-Carotene with α- and γ-Tocopherols, 1047
Heng, A.C. See Basri, M.
Hénon, G., Zs. Kemény, K. Recseg, F. Zwobada, and K. Kövári. Degradation of α-Linolenic Acid During Heating, 1615
Herrington, P.R. See Wu, Y.
Herron, B.F., M.O. Bagby, T.A. Isbell, W.C. Byrdwell, R. Plattner, and D. Weisleder. Preparation and Characterization of Methyl 11-Amino-(*N*-*p*-toluenesulfonyl)-9-*E*-octadecenoate, 229
Hettiarachchy, N.S. See Kalapathy, U.
Hidai, E. See Hama, I.
Higaki, M. See Zhang, N.
Higashihara, T. See Yaguchi, T.
Hodgin, Y. See Brown, P.B.
Hoffman, M. See Klier, J.
Hopia, A. See Lampi, A.-M.
Hoppe, M.B., H.C. Jha, and H. Egge. Structure of an Antioxidant from Fermented Soybeans (Tempeh), 477
Hoshi, M. See Ogata, M.
Hoshizaki, S. See Endo, Y.
Hosokawa, M. See Ono, M.
Hou, C.T. Characterization of New Yeast Lipases, 1391
Huang, C.-W. See Huang, F.-C.
Huang, F.-C., Y.-H. Ju, and C.-W. Huang. Enrichment of γ-Linolenic Acid from Borage Oil via Lipase-Catalyzed Reactions, 977
Huang, J.-K., K.C. Keudell, W.E. Klopfenstein, L. Wen, M.O. Bagby, R.F. Vesonder, R.A. Norton, and D. Weisleder. Biotransformation of 12-Hydroxyoctadecanoic Acid to 12-Hydroxyoctadecanamide by *Bacillus cereus* 50, 601
Huang, S.-W. See Frankel, E.N.
Hughes, J.S. See Ganthavorn, C.
Hukuhara, T. See Yano, H.
Hult, K. See Skagerlind, P.
Hurley, T.W. See Wan, P.J.
Hwang, D.-C., and S. Damodaran. Synthesis and Properties of Fish Protein-Based Hydrogel, 1165
Hwang, K.T. See Choi, C.R.

I

Ichikawa, M. See Tamura, T.
Inoue, Y. See Ono, M.
Isbell, T.A., H.B. Frykman, T. Abbott, J.E. Lohr, and J.C. Drozd. Optimization of the Sulfuric Acid-Catalyzed Estolide Synthesis from Oleic Acid, 473
and B.A. Plattner. A Highly Regioselective Synthesis of δ-Lactones from Meadowfoam Fatty Acids, 153
See Abbott, T.P.
See Erhan, S.M.
See Frykman, H.B.
See Herron, B.F.
İşcan, M. See Topallar, H.
Ishida, T. See Yamamura, T.
Ishihara, K. See Saito, H.
Ismail, A.A. See Ma, K.
See Sedman, J.
Ismail, D.A. See Gad, E.A.M.
Iwasaki, Y. See Rosu, R.
Izumi, T., Y. Yagimuma, and M. Haga. Enzymatic Syntheses of *N*-Lauroyl-β-Alanine Homologs in Organic Media, 875

J

Jackson, M.A., and J.W. King. Lipase-Catalyzed Glycerolysis of Soybean Oil in Supercritical Carbon Dioxide, 103
J.W. King, G.R. List, and W.E. Neff. Lipase-Catalyzed Randomization of Fats and Oils in Flowing Supercritical Carbon Dioxide, 635
See Snyder, J.M.
Jalani, B.S., S.C. Cheah, N. Rajanaidu, and A. Darus. Improvement of Palm Oil Through Breeding and Biotechnology, 1451
Jareonkitmongkol, S. See Kawashima, H.
Jart, A. The Magnetic Field as an Additional Selectivity Parameter in Fat Hydrogenation, 615
Jauregi, P. See Valivety, R.
Jensen, B. See Borch-Jensen, C.
See Rørbæk, K.
Jeyashoke, N. See Tantrakulsiri, J.
Jha, H.C. See Hoppe, M.B.
Johnson, L. See Shen, N.
Jolliff, G.D. See Patrick, B.E.
Jones, F.W. The Removal of Pesticide Residues from Wool Wax by Solvent Extraction, 1241
Removal of Pesticides from Wool Wax by Continuous Countercurrent Dual-Solvent Extraction, 1247
Jones, K.C. See Lakritz, L.
Ju, Y.-H. See Huang, F.-C.
Juárez, M. See Alonso, L.
Jung, M.Y. See Lee, K.H.

K

Kabir-ud-Din. See Kumar, S.
Kajimoto, G. See Yoshida, H.
Kalapathy, U., N.S. Hettiarachchy, and K.C. Rhee. Effect of Drying Methods on Molecular Properties and Functionalities of Disulfide Bond-Cleaved Soy Proteins, 195
Kamada, N. See Kawashima, H.

Kamal-Eldin, A., and R. Andersson. A Multivariate Study of the Correlation Between Tocopherol Content and Fatty Acid Composition in Vegetable Oils, 375
Kamer, P.C.J. See Muilwijk, K.F.
Kanagaratnam, S. See Sulaiman, M.Z.
Kanazawa, K. See Kosugi, Y.
Kaneko, F. See Sato, K.
Karlsson, A.Å. See Gunnlaugsdottir, H.
Kawada, I. See Sato, K.
Kawakami, S. See Zhang, N.
Kawakatsu, T., Y. Kikuchi, and M. Nakajima. Regular-Sized Cell Creation in Microchannel Emulsification by Visual Microprocessing Method, 317
Kawano, M. See Sato, K.
Kawase, M. See Yoshida, Y.
Kawashima, H., N. Kamada, E. Sakuradani, S. Jareonkitmongkol, K. Akimoto, and S. Shimizu. Production of 8,11,14,17-*cis*-Eicosatetraenoic Acid by Δ5 Desaturase-Defective Mutants of an Arachidonic Acid-Producing Fungus, *Mortierella alpina*, 455
Kawauchi, A. Nonsolvent Quantitation of Anionic Surfactants and Inorganic Ingredients in Laundry Detergent Products, 787
Kemény, Zs. See Hénon, G.
Keudell, K.C. See Huang, J.-K.
Kikuchi, Y. See Kawakatsu, T.
Kim, J., Y. Lee, S.F. O'Keefe, and C.-i Wei. Effect of Chlorine Dioxide Treatment on Lipid Oxidation and Fatty Acid Composition in Salmon and Red Grouper Fillets, 539
Kim, S.Y. See Lee, K.H.
King, G. See Klein, R.R.
King, J.W. See Jackson, M.A.
See Snyder, J.M.
Kitayama, Y., M. Muraoka, M. Takahashi, T. Kodama, E. Takahashi, and M. Okamura. Catalytic Hydrogenation of Linoleic Acid over Platinum-Group Metals Supported on Alumina, 525
Kleiman, R. See Abbott, T.P.
See Erhan, S.M.
Klein, R.R., G. King, R.A. Moreau, G.P. McNeill, P. Villeneuve, and M.J. Haas. Additive Effects of Acyl-Binding Site Mutations on the Fatty Acid Selectivity of *Rhizopus delemar* Lipase, 1401
Klier, J., R.S. Suarez, D.P. Green, A.M. Kumar, M. Hoffman, C.J. Tucker, B. Landes, and R. Redwine. Cleaning Properties of Single-Phase Hydrocarbon-Based Microemulsion Systems, 861
Klopfenstein, W.E. See Huang, J.-K.
Knowlton, S. See Warner, K.
Kodama, T. See Kitayama, Y.
Kogan, L. See Berezin, O.Y.
Koide, K. See Akimoto, M.
Koide, M., J. Ukawa, W. Tagaki, and S. Tamagaki. Hydrolysis of Nonionic Ester Surfactants Facilitated by Potassium β-Glycyrrhizinate: Implication of Catalytic Functions Played by the Carboxyl Groups, 49
Kondoh, K. See Morita, Y.
Kosugi, Y., Q.-L. Chang, K. Kanazawa, and H. Nakanishi. Changes in Hydrolysis Specificities of Lipase from *Rhizomucor miehei* to Polyunsaturated Fatty Acyl Ethyl Esters in Different Aggregation States, 1395
Kotlewska, U. See Piasecki, A.
Kövári, K. See Hénon, G.
Kravetz, L. See Evans, K.A.
Krisanangkura, K. See Tantrakulsiri, J.
Kristinsson, B. See Breivik, H.
See Haraldsson, G.G.
Krop, H.B., M.J.M.v. Velzen, J.R. Parsons, and H.A.J. Govers. Determination of Environmentally Relevant Physical—Chemical Properties of Some Fatty Acid Esters, 309
Kumar, A.M. See Klier, J.
Kumar, S., S.L. David, and Kabir-ud-Din. Effects of Various Hydrocarbons on Micellar Growth, 797
Kuramoto, T. See Shimada, Y.
Kuselman, I. See Berezin, O.Y.
Kwan, K.Y. See Chen, Z.Y.
Kwanyuen, P., V.R. Pantalone, J.W. Burton, and R.F. Wilson. A New Approach to Genetic Alteration of Soybean Protein Composition and Quality, 983
Kwon, D.Y., H.N. Song, and S.H. Yoon. Esterification Patterns of Lipases for Synthesizing Tricaproylglycerols in Organic Solvent, 1287

L

La Notte, E. See Cinquanta, L.
Laakso, P. Characterization of α- and γ-Linolenic Acid Oils by Reversed-Phase High-Performance Liquid Chromatography—Atmospheric Pressure Chemical Ionization Mass Spectrometry, 1291
See Manninen, P.
Lake, R.J., and P. Scholes. Quality and Consumption of Oxidized Lipids from Deep Frying Fats and Oils in New Zealand, 1065
and P. Scholes. Consumption of Cholesterol Oxides from Fast Foods Fried in Beef Fat in New Zealand, 1069
Lakritz, L., and K.C. Jones. Separation and Quantitation of Cholesterol Oxides by HPLC with an Evaporative Light Scattering Detector in a Model System, 943
Lampi, A.-M., A. Hopia, and V. Piironen. Antioxidant Activity of Minor Amounts of γ-Tocopherol in Natural Triacylglycerols, 549
See Heinonen, M.
Landes, B. See Klier, J.
Lanteri, S. See Evangelisti, F.
Larsson, K. See Skagerlind, P.
Lee, K.H., M.Y. Jung, and S.Y. Kim. Quenching Mechanism and Kinetics of Ascorbyl Palmitate for the Reduction of the Photosensitized Oxidation of Oils, 1053
Lee, K.-T., and C.C. Akoh. Effects of Selected Substrate Forms on the Synthesis of Structured Lipids by Two Immobilized Lipases, 579
Lee, Y. See Kim, J.
Lee, Y.-L., R.-C. Chang, and J.-F. Shaw. Facile Purification of a C-Terminal Extended His-Tagged *Vibrio mimicus* Arylesterase and Characterization of the Purified Enzyme, 1371
Legoy, M.D. See Goma-Doncescu, N.
Lercker, G. See Toschi, T.G.
Liew, K.Y. See Ng, K.F.
List, G.R., T.L. Mounts, F. Orthoefer, and W.E. Neff. Effect of Interesterification on the Structure and Physical Properties of High-Stearic Acid Soybean Oils, 327
See Jackson, M.A.
Liu, K.-J., H.-M. Cheng, R.-C. Chang, and J.-F. Shaw. Synthesis of Cocoa Butter Equivalent by Lipase-Catalyzed Interesterification in Supercritical Carbon Dioxide, 1477
Liu, Y.D., R.B. Longmore, M. Boddy, and J.E.D. Fox. Separation and Identification of Triximenynin from *Santalum spicatum* R. Br., 1269
Lochmann, R., and R. Brown. Soybean–Lecithin Supplementation of Practical Diets for Juvenile Goldfish (*Carassius auratus*), 149
Lohr, J.E. See Isbell, T.A.
Long, K., H.M. Ghazali, A. Ariff, and C. Bucke. Acidolysis of Several Vegetable Oils by Mycelium-Bound Lipase of *Aspergillus flavus* Link, 1121
Longmore, R.B. See Liu, Y.D.
Lopez, O. See de la Maza, A.
Lozada, L. See Alonso, L.
Lugogo, R. See Phillips, K.M.

M

Ma, K., F.R. van de Voort, J. Sedman, and A.A. Ismail. Stoichiometric Determination of Hydroperoxides in Fats and Oils by Fourier Transform Infrared Spectroscopy, 897
Magnussen, M.P. See Borch-Jensen, C.
Makkar, R.S., and S.S. Cameotra. Utilization of Molasses for Biosurfactant Production by Two *Bacillus* Strains at Thermophilic Conditions, 887

Malin, E.L. See Tunick, M.H.
Mallikarjunan, P. See Devineni, N.
Manninen, P., and P. Laakso. Capillary Supercritical Fluid Chromatography–Atmospheric Pressure Chemical Ionization Mass Spectrometry of Triacylglycerols in Berry Oils, 1089
Marmer, W.N. See Foglia, T.A.
Martin, J.-C. See Wolff, R.L.
Marty, A. See Castillo, E.
Maruyama, K. See Shimada, Y.
Mathiasen, K. See Borch-Jensen, C.
Mazzola, E.P., J.B. McMahon, R.E. McDonald, M.P. Yurawecz, N. Sehat, and M.M. Mossoba. ^{13}C Nuclear Magnetic Resonance Spectral Confirmation of Δ6- and Δ7-*trans*-18:1 Fatty Acid Methyl Ester Positional Isomers, 1335
McClements, D.J. See Coupland, J.N.
McDonald, R.E. See Mazzola, E.P.
See Mossoba, M.M.
McMahon, J.B. See Mazzola, E.P.
McNeil, D.L. See Savage, G.P.
McNeill, G.P. See Klein, R.R.
Medikonduru, V. See Noureddini, H.
Mehrotra, K.N., and M. Anis. Conductometric Investigations of Zirconyl Soaps in a Xylene–Methanol Mixture, 775
Meirelles, A.J.A. See Valeri, D.
Méndez, E., J. Sanhueza, H. Speisky, and A. Valenzuela. Comparison of Rancimat Evaluation Modes to Assess Oxidative Stability of Fish Oils, 331
Seasonal Changes in the Lipid Classes and Fatty Acid Compositions of Hake (*Merluccius hubbsi*) Liver Oil, 1173
Menge, U. See Soumanou, M.M.
Mergelsberg, I. See Morgan, B.
Meyer, A.S. See Yi, O.-S.
Miller, E.L. See Barlow, S.M.
Miller, L.A.D. See Gordon, M.H.
Min, D.B. See Reichenbach, W.A.
Minato, A., S. Ueno, J. Yano, K. Smith, H. Seto, Y. Amemiya, and K. Sato. Thermal and Structural Properties of *sn*-1,3-Dipalmitoyl-2-oleoylglycerol and *sn*-1,3-Dioleoyl-2-palmitoylglycerol Binary Mixtures Examined with Synchrotron Radiation X-Ray Diffraction, 1213
Mine, Y., M. Shimizu, and T. Nakashima. Microfiltration and Stabilization of Egg Yolk Phospholipid Emulsions by a Microporous Glass Membrane, 1255
Miyazawa, K. See Yano, H.
Mollerup, J. See Borch-Jensen, C.
Monotti, M. See Damiani, P.
Moreau, R.A. See Klein, R.R.
Morgan, B., B.R. Stockwell, D.R. Dodds, D.R. Andrews, A.R. Sudhakar, C.M. Nielsen, I. Mergelsberg, and A. Zumbach. Chemoenzymatic Approaches to SCH 56592, A New Azole Antifungal, 1361
Morita, Y., K. Kondoh, Q. Hasan, T. Sakaguchi, Y. Murakami, K. Yokoyama, and E. Tamiya. Purification and Characterization of a Cold-Active Protease from Psychrotrophic *Serratia marscescens* AP3801, 1377
T. Nakamura, Q. Hasan, Y. Murakami, K. Yokoyama, and E. Tamiya. Cold-Active Enzymes from Cold-Adapted Bacteria, 441
Moriyama, S. See Shimada, Y.
Mossoba, M.M., R.E. McDonald, J.A.G. Roach, D.D. Fingerhut, M.P. Yurawecz, and N. Sehat. Spectral Confirmation of *Trans* Monounsaturated C_{18} Fatty Acid Positional Isomers, 125
See Mazzola, E.P.
Mouloungui, Z. See de Caro, P.S.
Mounts, T.L. See List, G.R.
Moussata, C.O., and C.C. Akoh. Lipase-Catalyzed Incorporation of Oleic Acid into Melon Seed Oil, 177
Muilwijk, K.F., P.C.J. Kamer, and P.W.N.M. van Leeuwen. A Bulky Phosphite-Modified Rhodium Catalyst for the Hydroformylation of Unsaturated Fatty Acid Esters, 223
Mukherjee, K.D. See Ferrari, R.Ap.
Murakami, Y. See Morita, Y.
Muraoka, M. See Kitayama, Y.
Myers, M.R. See Artz, W.E.

N

Nagao, T. See Shimada, Y.
Nair, N.K. See Ng, K.F.
Nakahara, T. See Yaguchi, T.
Nakajima, M. See Kawakatsu, T.
See Subramanian, R.
Nakama, Y., Y. Shiojima, Y. Takeshita, and M. Yamaguchi. Complex Formation in a Ternary System Composed of Lauroamphoglycinate, Oleic Acid, and Water, 803
Nakamura, T. See Morita, Y.
Nakanishi, H. See Kosugi, Y.
Nakano, H. See Shimada, Y.
Nakashima, T. See Hara, F.
See Mine, Y.
Nana, E.Y. See Ayorinde, F.O.
Naqvi, F., A. Rauf, M.M. Siddiqui, M.S. Ahmad, Jr., and S.M. Osman. Pseudohalogenation of Methyl 9-Hydroxy-*cis*-12- and 12-Hydroxy-*cis*-9-Octadecenoate, 713
Neff, W.E. See Jackson, M.A.
See List, G.R.
Nelsen, T.C. See Erhan, S.Z.
Nelson, L.A. See Foglia, T.A.
Ng, K.F., N.K. Nair, K.Y. Liew, and A.M. Noor. Surface and Pore Structure of Deoiled Acid- and Heat-Treated Spent Bleaching Clays, 963
Nicely, P.D. See Ayorinde, F.O.
Nielsen, C.M. See Morgan, B.
Nishiyama, T. See Yamamura, T.
Noda, A. See Yano, H.
Noor, A.M. See Ng, K.F.
Norton, R.A. See Huang, J.-K.
Noureddini, H., and V. Medikonduru. Glycerolysis of Fats and Methyl Esters, 419
and D. Zhu. Kinetics of Transesterification of Soybean Oil, 1457
Nuñez, A. See Piazza, G.J.
Nwaonicha, C.P. See Ayorinde, F.O.
Nwosu, C.V., L.C. Boyd, and B. Sheldon. Effect of Fatty Acid Composition of Phospholipids on Their Antioxidant Properties and Activity Index, 293

O

Ogata, M., M. Hoshi, K. Shimotohno, S. Urano, and T. Endo. Antioxidant Activity of Magnolol, Honokiol, and Related Phenolic Compounds, 557
Ohtaguchi, K. See Akimoto, M.
Okamoto, T. See Hama, I.
Okamura, M. See Kitayama, Y.
O'Keefe, S.F. See Kim, J.
Ono, M., M. Hosokawa, Y. Inoue, and K. Takahashi. Water Activity-Adjusted Enzymatic Partial Hydrolysis of Phospholipids to Concentrate Polyunsaturated Fatty Acids, 1415
Onwulata, C.I., and N. Goldberg. Design of a Single-Stage Mechanical Fat Separator, 679
Orr, P. See Warner, K.
Orthoefer, F. See List, G.R.
Osman, S.M. See Naqvi, F.

P

Pantalone, V.R., G.J. Rebetzke, R.F. Wilson, and J.W. Burton. Relationship Between Seed Mass and Linolenic Acid in Progeny of Crosses Between Cultivated and Wild Soybean, 563

G.J. Rebetzke, J.W. Burton, and R.F. Wilson. Genetic Regulation of Linolenic Acid Concentration in Wild Soybean *Glycine soja* Accessions, 159
See Kwanyuen, P.
Parra, J.L. See de la Maza, A.
Parsons, J.R. See Krop, H.B.
Partal, P., A. Guerrero, M. Berjano, and C. Gallegos. Influence of Concentration and Temperature on the Flow Behavior of Oil-in-Water Emulsions Stabilized by Sucrose Palmitate, 1203
Patel, R.N., R.L. Hanson, A. Banerjee, and L.J. Szarka. Biocatalytic Synthesis of Some Chiral Drug Intermediates by Oxidoreductases, 1345
Patrick, B.E., and G.D. Jolliff. Nondestructive Single-Seed Oil Determination of Meadowfoam by Near-Infrared Transmission Spectroscopy, 273
Pavia, A.A. See Bourg-Garros, S.
Peilow, A.D. See Bosley, J.A.
Perkins, E.G. See Yates, R.A.
Petacchi, R. See Evangelisti, F.
Phillips, B.S. See Abbott, T.P.
Phillips, K.M., M.T. Tarragó-Trani, T.M. Grove, I. Grün, R. Lugogo, R.F. Harris, and K.K. Stewart. Simplified Gravimetric Determination of Total Fat in Food Composites After Chloroform–Methanol Extraction, 137
Phillips, R.D. See Devineni, N.
Phillips, R.S. See Wu, W.-H.
See Yee, L.N.
Piasecki, A., A. Sokołowski, B. Burczyk, and U. Kotlewska. Synthesis and Surface Properties of Chemodegradable Anionic Surfactants: Sodium (2-*n*-Alkyl-1,3-Dioxan-5-yl)Sulfates, 33
Piazza, G.J., T.A. Foglia, and A. Nuñez. Enantioselective Formation of an α,β-Epoxy Alcohol by Reaction of Methyl 13(*S*)-Hydroperoxy-9(*Z*),11(*E*)-octadecadienoate with Titanium Isopropoxide, 1385
Piironen, V. See Heinonen, M.
See Lampi, A.-M.
Pittman, R.N. See Hammond, E.G.
Plattner, B.A. See Isbell, T.A.
Plattner, R. See Herron, B.F.
Pollero, R., M. Gaspar, and M. Cabello. Lipolytic Activity in Free and Immobilized Cells of *Phoma glomerata*, 451
Povey, M.J.W. See Smith, P.R.
Prabhakar, J.V. See Krishna, A.G.G.
Price, E.O. See Ayorinde, F.O.
Proctor, A., and R. Gnanasambandam. Soy Hull Carbon as Adsorbents of Crude Soy Oil Components: Effect of Carbonization Time, 1549
See Adhikari, C.
See Gnanasambandam, R.
See Zhang, F.

R

Rahman, R.N.A. See Basri, M.
Rajanaidu, N. See Jalani, B.S.
Ranalli, A., and G. De Mattia. Characterization of Olive Oil Produced with a New Enzyme Processing Aid, 1105
Ransom-Painter, K.L. See Williams, S.D.
Rappaz, M. See Rousset, Ph.
Rattansi, R., and M. Dikshit. Protease Inhibitors and *in vitro* Digestibility of Karanja (*Pongamia glabra*) Oil Seed Residue. A Comparative Study of Various Treatments, 1161
Rauf, A. See Naqvi, F.
Rayas-Duarte, P. See Sun, H.
Razafindramboa, N. See Bourg-Garros, S.
Razak, C.N.A. See Basri, M.
Rebetzke, G.J. See Pantalone, V.R.
Recseg, K. See Hénon, G.
Redwine, R. See Klier, J.
Reichenbach, W.A., and D.B. Min. Oxidative Stability and Nuclear Magnetic Resonance Analyses of Linoleic Acid Encapsulated in Cyclodextrins, 1329
Reske, J., J. Siebrecht, and J. Hazebroek. Triacylglycerol Composition and Structure in Genetically Modified Sunflower and Soybean Oils, 989
Rhee, K.C. See Kalapathy, U.
Rieke, R.D., D.S. Thakur, B.D. Roberts, and G.T. White. Fatty Methyl Ester Hydrogenation to Fatty Alcohol Part I: Correlation Between Catalyst Properties and Activity/Selectivity, 333
D.S. Thakur, B.D. Roberts, and G.T. White. Fatty Methyl Ester Hydrogenation to Fatty Alcohol Part II: Process Issues, 341
Roach, J.A.G. See Mossoba, M.M.
Roberts, B.D. See Rieke, R.D.
Rørbæk, K., and B. Jensen. Optimizing Headspace Sampling Temperature and Time for Analysis of Volatile Oxidation Products in Fish Oil, 1607
Rosu, R., Y. Uozaki, Y. Iwasaki, and T. Yamane. Repeated Use of Immobilized Lipase for Monoacylglycerol Production by Solid-Phase Glycerolysis of Olive Oil, 445
Rothfus, J.A., and W.J. Wolf. Analogous Salicylic Acid Affinity Regions in Serum Albumin and Soybean β-Conglycinin, 1193
Rousset, Ph., and M. Rappaz. α-Melt-Mediated Crystallization of 1-Palmitoyl-2-Oleoyl-3-Stearoyl-*sn*-Glycerol, 693

S

Sabin, P., B. Benjelloun-Mlayah, and M. Delmas. Offset Printing Inks Based on Rapeseed and Sunflower Oil. Part I: Synthesis and Characterization of Rapeseed Oil- and Sunflower Oil-Modified Alkyd Resins, 481
B. Benjelloun-Mlayah, and M. Delmas. Offset Printing Inks Based on Rapeseed Oil and Sunflower Oil. Part II: Varnish and Ink Formulation, 1227
Saito, H., and K. Ishihara. Antioxidant Activity and Active Sites of Phospholipids as Antioxidants, 1531
Saito, Y. See Suzuki, K.
Sakaguchi, T. See Morita, Y.
Sakaki, M. See Hama, I.
Sakuradani, E. See Kawashima, H.
Salleh, A.B. See Basri, M.
Sánchez-Montero, J.M. See Arroyo, R.
Sánchez-Muniz, F.J. See Arroyo, R.
Sanhueza, J. See Méndez, E.
Santinelli, F., and P. Damiani. A Simple and Rapid Method for Concurrent Determination of Petroselinic and Oleic Acids in Oils, 935
See Damiani, P.
Sarkar, B.C. See Shankar, D.
Sasamoto, H. See Hama, I.
Sato, K., J. Yano, I. Kawada, M. Kawano, F. Kaneko, and M. Suzuki. Polymorphic Behavior of Gondoic Acid and Phase Behavior of Its Binary Mixtures with Asclepic Acid and Oleic Acid, 1153
See Minato, A.
Sato, T. See Suzuki, K.
Satoskar, D.V. See Yadav, G.D.
Savage, G.P., D.L. McNeil, and P.C. Dutta. Lipid Composition and Oxidative Stability of Oils in Hazelnuts (*Corylus avellana* L.) Grown in New Zealand, 755
Schmid, R.D. See Soumanou, M.M.
Schmidt, W.W., D.R. Durante, R. Gingell, and J.W. Harbell. Alcohol Ethoxycarboxylates—Mild, High-Foaming Surfactants for Personal-Care Products, 25
Scholes, P. See Lake, R.J.
Sébédio, J.L. See Berdeaux, O.
Sedman, J., F.R. van de Voort, and A.A. Ismail. Upgrading the AOCS Infrared *trans* Method for Analysis of Neat Fats and Oils by Fourier Transform Infrared Spectroscopy, 907
See Ma, K.
Sehat, N. See Mazzola, E.P.
See Mossoba, M.M.
Sellier, N.M., and C.G. Bordier. Location of Deep-Sea Shark (*Centrophorus squamosus*) Glycerol Ether Lipid Double Bonds by Nitric Oxide Chemical Ionization Mass Spectrometry, 923

Seto, H. See Minato, A.
Shahidi, F., T. Aishima, H.A. Abou-Gharbia, M. Youssef, and A.A.Y. Shehata. Effect of Processing on Flavor Precursor Amino Acids and Volatiles of Sesame Paste (Tehina), 667
R. Amarowicz, H.A. Abou-Gharbia, and A.A.Y. Shehata. Endogenous Antioxidants and Stability of Sesame Oil As Affected by Processing and Storage, 143
See Abou-Gharbia, H.A.
See He, Y.
Shankar, D., Y.C. Agrawal, B.C. Sarkar, and B.P.N. Singh. Enzymatic Hydrolysis in Conjunction with Conventional Pretreatments to Soybean for Enhanced Oil Availability and Recovery, 1017
Shaw, J.-F. See Liu, K.-J.
See Lee, Y.-L
Shehata, A.A.Y. See Abou-Gharbia, H.A.
See Shahidi, F.
Sheldon, B. See Nwosu, C.V.
Shen, N., W. Fehr, L. Johnson, and P. White. Oxidative Stabilities of Soybean Oil with Elevated Palmitate and Reduced Linolenate Contents, 299
W. Fehr, and P. White. High-Temperature Stabilities of Oils from Soybeans That Lack Lipoxygenases, 381
Shen, P.Y. See Wang, X.G.
Shenhar, A. See Berezin, O.Y.
Shibahiraki, M. See Shimada, Y.
Shimada, Y., K. Maruyama, A. Sugihara, S. Moriyama, and Y. Tominaga. Purification of Docosahexaenoic Acid from Tuna Oil by a Two-Step Enzymatic Method: Hydrolysis and Selective Esterification, 1441
A. Sugihara, H. Nakano, T. Kuramoto, T. Nagao, M. Gemba, and Y. Tominaga. Purification of Docosahexaenoic Acid by Selective Esterification of Fatty Acids from Tuna Oil with *Rhizopus delemar* Lipase, 97
A. Sugihara, M. Shibahiraki, H. Fujita, H. Nakano, T. Nagao, T. Terai, and Y. Tominaga. Purification of γ-Linolenic Acid from Borage Oil by a Two-Step Enzymatic Method, 1465
Shimizu, M. See Mine, Y.
Shimizu, S. See Kawashima, H.
Shimomura, Y. See Yamamura, R.
Shimotohno, K. See Ogata, M.
Shiojima, Y. See Nakama, Y.
Siddiqui, M.M. See Naqvi, F.
Siebrecht, J. See Reske, J.
Sigurdardottir, R. See Haraldsson, G.G.
Simonetti, M.S. See Damiani, P.
Singh, B.P.N. See Shankar, D.
Singh, S. Synthesis of Oligoethylene Glycol Ethers from the Seed Oil of *Vernonia anthelmintica*, 609
Sinisterra, J.V. See Arroyo, R.
Sivik, B. See Gunnlaugsdottir, H.
Skagerlind, P., K. Larsson, M. Barfoed, and K. Hult. Glucoside Ester Synthesis in Microemulsions Catalyzed by *Candida antarctica* Component B Lipase, 39
Smith, D.L. Impact of Composition on the Performance of Sodium Linear Alkylbenzenesulfonate (NaLAS), 837
Smith, K. See Minato, A.
Smith, P.R., and M.J.W. Povey. The Effect of Partial Glycerides on Trilaurin Crystallization, 169
Snyder, J.M., J.W. King, and M.A. Jackson. Analytical Supercritical Fluid Extraction with Lipase Catalysis: Conversion of Different Lipids to Methyl Esters and Effect of Moisture, 585
Sokołowski, A. See Burczyk, B.
See Piasecki, A.
Song, H.N. See Kwon, D.Y.
Soulier, J. See Blaise, P.
Soumanou, M.M., U.T. Bornscheuer, U. Menge, and R.D. Schmid. Synthesis of Structured Triglycerides from Peanut Oil with Immobilized Lipase, 427
Speisky, H. See Méndez, E.
Stanley, J.D. See Brown, P.B.
Stewart, K.K. See Phillips, K.M.
Stockwell, B.R. See Morgan, B.
Strasburg, G.M. See Arora, A.
Suarez, R.S. See Klier, J.
Subramanian, R., and M. Nakajima. Membrane Degumming of Crude Soybean and Rapeseed Oils, 971
Sudhakar, A.R. See Morgan, B.
Sugihara, A. See Shimada, Y.
Sulaiman, M.Z., N.M. Sulaiman, and S. Kanagaratnam. Triacylglycerols Responsible for the Onset of Nucleation During Clouding of Palm Olein, 1553
Sulaiman, N.M. See Sulaiman, M.Z.
Sun, H., D. Wiesenborn, K. Tostenson, J. Gillespie, and P. Rayas-Duarte. Fractionation of Squalene from Amaranth Seed Oil, 413
Suzuki, K., Y. Saito, Y. Tokuoka, M. Abe, and T. Sato. Poly(ethylene oxide)/Poly(propylene oxide)/Poly(ethylene oxide) Triblock Copolymer as a Sustained-Release Carrier for Perfume Compounds, 55
Suzuki, M. See Sato, K.
Swe, P.Z. See Haryati, T.
Szarka, L.J. See Patel, R.N.

T

Takagi, S. See Yoshida, H.
Tagaki, W. See Koide, M.
Takahashi, E. See Kitayama, Y.
Takahashi, K. See Ono, M.
Takahashi, M. See Kitayama, Y.
Takeshita, Y. See Nakama, Y.
Tamagaki, S. See Koide, M.
Tamiya, E. See Morita, Y.
Tamura, T., and M. Ichikawa. Effect of Lecithin on Organogel Formation of 12-Hydroxystearic Acid, 491
Tanaka, S. See Yaguchi, T.
Tantrakulsiri, J., N. Jeyashoke, and K. Krisanangkura. Utilization of Rice Hull Ash as a Support Material for Immobilization of *Candida cylindracea* Lipase, 173
Tao, W.Y. See Wang, X.G.
Tarragó-Trani, M.T. See Phillips, K.M.
Tatara, H. See Yamamura, T.
Teng, C.T. See Che Man, Y.B.
Terai, T. See Shimada, Y.
Thakur, D.S. See Rieke, R.D.
Thobani, M., and L.L. Diosady. Pilot-Scale Two-Phase Extraction of Canola, 201
and L.L. Diosady. Two-Phase Solvent Extraction of Canola, 207
Thorisson, S. See Barlow, S.M.
Tiscornia, E. See Evangelisti, F.
Tokuoka, Y. See Suzuki, K.
Tominaga, Y. See Shimada, Y.
Topallar, H., Y. Bayrak, and M. İşcan. A Kinetic Study on the Autoxidation of Sunflowerseed Oil, 1323
Y. Bayrak, and M. İşcan. Thermodynamics of Dissociation and Micellization of Sodium, Calcium, Aluminum, and Tin Stearates in Mixed Organic Solvents, 793
Toro-Vazquez, J.F. See Dibildox-Alvarado, E.
Toschi, T.G., A. Costa, and G. Lercker. Gas Chromatographic Study on High-Temperature Thermal Degradation Products of Methyl Linoleate Hydroperoxides, 387
Tostenson, K. See Sun, H.
Trivedi, R.K., and A.K. Vasishtha. Effect of Agitation in the Hydrogenation of Castor Oil, 957
Tropini, V. See Blaise, P.
Tucker, C.J. See Klier, J.
Tunick, M.H., and E.L. Malin. Differential Scanning Calorimetry of Water Buffalo and Cow Milk Fat in Mozzarella Cheese, 1565
Tur'yan, Y.I. See Berezin, O.Y.

U

Ueno, S. See Minato, A.
Ukawa, J. See Koide, M.
Uozaki, Y. See Rosu, R.
Urano, S. See Ogata, M.

V

Valenzuela, A. See Méndez, E.
Valeri, D., and A.J.A. Meirelles. Viscosities of Fatty Acids, Triglycerides, and Their Binary Mixtures, 1221
Valivety, R., P. Jauregi, I. Gill, and E. Vulfson. Chemo-Enzymatic Synthesis of Amino Acid-Based Surfactants, 879
van de Voort, F.R. See Ma, K.
See Sedman, J.
van den Hark, S. See Elfman-Börjesson, I.
van Leeuwen, P.W.N.M. See Muilwijk, K.F.
Vasishtha, A.K. See Trivedi, R.K.
Velasco, L., J.M. Fernández-Martínez, and A. De Haro. Determination of the Fatty Acid Composition of the Oil in Intact-Seed Mustard by Near-Infrared Reflectance Spectroscopy, 1595
Velzen, M.J.M.v. See Krop, H.B.
Vesonder, R.F. See Huang, J.-K.
Villeneuve, P. See Foglia, T.A.
See Klein, R.R.
Voilley, A. See Callegarin, F.
Vulfson, E. See Valivety, R.

W

Walters, D.E. See Barlow, S.M.
Wan Yunus, W.M.Z. See Basri, M.
Wan, P.J., T.W. Hurley, J.D. Guy, and D.L. Berner. Comparison of Visual and Automated Colorimeters—An International Collaborative Study, 731
Wang, T., E.G. Hammond, and W.R. Fehr. Phospholipid Fatty Acid Composition and Stereospecific Distribution of Soybeans with a Wide Range of Fatty Acid Composition, 1587
See Hammond, E.G.
Wang, X.G., A.Y. Qiu, W.Y. Tao, and P.Y. Shen. Synthesis of Phosphatidylglycerol from Soybean Lecithin with Immobilized Phospholipase D, 87
Warner, K., and S. Knowlton. Frying Quality and Oxidative Stability of High-Oleic Corn Oils, 1317
P. Orr, and M. Glynn. Effect of Fatty Acid Composition of Oils on Flavor and Stability of Fried Foods, 347
Watanabe, A. On the Sub-α-Form and the α-Form in Monoacylglycerols, 1569
Wee, V.T. See Zhang, N.
Weerasooriya, U. See Cox, M.F.
Wei, C.-i. See Kim, J.
Weisleder, D. See Herron, B.F.
See Huang, J.-K.
Wen, L. See Huang, J.-K.
White, G.T. See Rieke, R.D.
White, P. See Shen, N.
White, P.J. See Wu, X.
See Xing, Y.
Wiesenborn, D. See Sun, H.
Williams, S.D., K.L. Ransom-Painter, and R.W. Hartel. Mixture of Palm Kernel Oil with Cocoa Butter and Milk Fat in Compound Coatings, 357
Williamson, R.C. See Gee, J.C.
Wilson, K.A. See Brown, P.B.
Wilson, R.F. See Kwanyuen, P.
See Pantalone, V.R.
Wolf, W.J. See Rothfus, J.A.
Wolff, R.L. Discussion of the Term "Unusual" When Discussing Δ5-Olefinic Acids in Plant Lipids, 619
W.W. Christie, and D. Coakley. Bishomopinolenic (7,11,14-20:3) Acid in Pinaceae Seed Oils, 1583
E. Dareville, and J.-C. Martin. Positional Distribution of Δ5-Olefinic Acids in Triacylglycerols from Conifer Seed Oils: General and Specific Enrichment in the *sn*-3 Position, 515
and A.M. Marpeau. Δ5-Olefinic Acids in the Edible Seeds of Nut Pines (*Pinus cembroides edulis*) from the United States, 613
See Blaise, P.
Woods, A.S. See Ayorinde, F.O.
Wu, W.-H., C.C. Akoh, and R.S. Phillips. Stereoselective Acylation of DL-Menthol in Organic Solvents by an Immobilized Lipase from *Pseudomonas cepacia* with Vinyl Propionate, 435
Wu, X., E.G. Hammond, P.J. White, and W. Fehr. Analysis of Furanoid Esters in Soybean Oil and the Effect of Variety and Environment on Furanoid Ester Content, 1099
Wu, Y., and P.R. Herrington. Thermal Reactions of Fatty Acids with Diethylene Triamine, 61

X

Xing, Y., and P.J. White. Identification and Function of Antioxidants from Oat Groats and Hulls, 303

Y

Yadav, G.D., and D.V. Satoskar. Kinetics of Epoxidation of Alkyl Esters of Undecylenic Acid: Comparison of Traditional Routes vs. Ishii–Venturello Chemistry, 397
Yagimuma, Y. See Izumi, T.
Yaguchi, T., S. Tanaka, T. Yokochi, T. Nakahara, and T. Higashihara. Production of High Yields of Docosahexaenoic Acid by *Schizochytrium* sp. Strain SR21, 1431
Yamada, H. See Akimoto, M.
Yamada, K. See Hama, I.
Yamaguchi, C. See Yoshida, Y.
Yamaguchi, M. See Nakama, Y.
See Yoshida, H.
Yamamura, R., and Y. Shimomura. Industrial High-Performance Liquid Chromatography Purification of Docosahexaenoic Acid Ethyl Ester and Docosapentaenoic Acid Ethyl Ester from Single-Cell Oil, 1435
Yamamura, T., T. Ishida, H. Tatara, and T. Nishiyama. Chain-Breaking Fused Heterocyclic Antioxidants: Antioxidant Activities of 9H-Xanthene-2,7-diols and α-Tocopherol upon Liposomal Membranes, 739
Yamane. T. See Rosu, R.
See Yoshida, Y.
Yang, H. See Yang, J.
Yang, J., H. Yang, S.E. Friberg, and P.A. Aikens. Phase Behavior of Octyldimethyl *para*-Amino Benzoate, Polyoxyethylene-10-stearyl Ether, Olive Oil, and Water, 809
Yano, H., A. Noda, T. Hukuhara, and K. Miyazawa. Generation of Maillard-Type Compounds from Triethanolamine Alone, 891
Yano, J. See Minato, A.
See Sato, K.
Yates, R.A., J.D. Caldwell, and E.G. Perkins. Diffuse Reflectance Fourier Transform Infrared Spectroscopy of Triacylglycerol and Oleic Acid Adsorption on Synthetic Magnesium Silicate, 289
Yee, L.N., C.C. Akoh, and R.S. Phillips. Lipase PS-Catalyzed Transesterification of Citronellyl Butyrate and Geranyl Caproate: Effect of Reaction Parameters, 255
See Akoh, C.C.
Yen, G.-C. See Duh, P.-D.
Yen, W.J. See Duh, P.-D.
Yi, O.-S., A.S. Meyer, and E.N. Frankel. Antioxidant Activity of Grape Extracts in a Lecithin Liposome System, 1301
Yokochi, T. See Yaguchi, T.
Yokoyama, K. See Morita, Y.
Yoon, S.H. See Kwon, D.Y.
Yoshida, H., and S. Takagi. Microwave Roasting and Positional Distribution of Fatty Acids of Phospholipids in Soybeans (*Glycine max* L.), 915
S. Takagi, G. Kajimoto, and M. Yamaguchi. Microwave Roasting and Phospholipids in Soybeans (*Glycine max* L.) at Different Moisture Contents, 117

Yoshida, Y., M. Kawase, C. Yamaguchi, and T. Yamane. Enzymatic Synthesis of Estolides by a Bioreactor, 261
Youssef, M. See Shahidi, F.
Youssef, M.M. See Abou-Gharbia, H.A.
Yurawecz, M.P. See Mazzola, E.P.
See Mossoba, M.M.

Z

Zhang, A., and Z.Y. Chen. Oxidative Stability of Conjugated Linoleic Acids Relative to Other Polyunsaturated Fatty Acids, 1611
See Chen, Z.Y.
Zhang, F., and A. Proctor. Rheology and Stability of Phospholipid-Stabilized Emulsions, 869
Zhang, N., S. Kawakami, M. Higaki, and V.T. Wee. New Oxidation Pathway of 3,5-Di-*tert*-butyl-4-hydroxytoluene: An Ionspray Tandem Mass Spectrometric and Gas Chromatographic/Mass Spectrometric Study, 781
Zhu, D. See Noureddini, H.
Zumbach, A. See Morgan, B.
Zunin, P. See Evangelisti, F.
Zwobada, F. See Hénon, G.

JAOCS

Author index
Volume 74, Number 12
December 1997

Agrawal, Y.C., 1543
Aitzetmüller, K., 1603
Arroyo, R., 1509

Barrera-Arellano, D., 1537
Block, J.M., 1537
Boatright, W.L., 1575

Chen, Z.Y., 1611
Chinnan, M.S., 1517
Christie, W.W., 1583
Coakley, D., 1583
Coupland, J.N., 1559
Crum, A.D., 1575
Cuesta, C., 1509

De Haro, A., 1595
Devineni, N., 1517

Engelsen, S.B., 1495

Fehr, W.R., 1587
Fernández-Martínez, J.M., 1595
Figueiredo, M.F., 1537

Gnanasambandam, R., 1549
Gomide, F.A.C., 1537
Gopala Krishna, A.G., 1603
Guner, F.S., 1525

Hammond, E.G., 1587
Hénon, G., 1615

Ishihara, K., 1531

Jensen, B., 1607

Kanagaratnam, S., 1553
Kemény, Z., 1615
Kövári, K., 1615

Malin, E.L., 1565
Mallikarjunan, P., 1517
McClements, D.J., 1559

Phillips, R.D., 1517
Prabhakar, J.V., 1603
Proctor, A., 1549

Recseg, K., 1615
Rørbæk, K., 1607

Saito, H., 1531
Sánchez-Montero, J.M., 1509
Sánchez-Muniz, F.J., 1509
Sarkar, B.C., 1543
Shankar, D., 1543
Singh, B.P.N., 1543
Sinisterra, J.V., 1509
Sulaiman, M.Z., 1553
Sulaiman, N.M., 1553

Tunick, M.H., 1565

Velasco, L., 1595

Wang, T., 1587
Watanabe, A., 1569
Wolff, R.L., 1583

Zhang, A., 1611
Zwobada, F., 1615